

Chocolate Apricot Spice Cake

Season: Winter

Type: Dessert

Serves: 36 tastings

From the garden: Apricot/other stone fruits

Class focus: Roughly chopped fruits



Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring spoons Measuring cups Deep baking tray x 1 Baking paper Kitchen tong x 5 Serving plate x 5	2 cups plain flour 1 teaspoon baking powder 2 teaspoons baking soda ¾ cup cocoa powder 2 cups sugar 1 teaspoon mixed spice 1 cup canola oil 2 cups milk ½ cup Greek yogurt 8 apricots/other stone fruits (roughly chopped)

What to do:

1. Heat oven to 180C.
2. Wash all the fruits.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 6 ingredients in a large mixing bowl.
5. Add the next 3 ingredients, stir until evenly mixed.
6. Pour cake mixture into a lined baking tray, spread it evenly.
7. Sprinkle with the chopped apricots or other stone fruits.
8. Bake in the oven for 20 minutes or until golden brown.
9. Cut the cake into 36 pieces.
10. Serve into 5 serving plates with a kitchen tong in each.