

# Orange and Rhubarb Cake

**Season:** Winter

**Type:** Dessert

**Serves:** 28 tastings

**From the garden:** Rhubarb



**Class focus:** Cleaning & chopping rhubarb,  
juicing & grating orange zest

## Equipment:

Large mixing bowl x 1  
Wooden spoon x 1  
Measuring cups  
Measuring spoons  
Grater x 1  
Juicer x 1  
Chopping board and knife x 1  
Deep baking tray x 1  
Baking paper  
Serving plate x 5  
Kitchen tong x 5

## Ingredients:

3 cups plain flour  
1 ¼ cups sugar  
1 ½ teaspoons baking soda  
  
¾ cup milk  
3 tablespoons white vinegar  
1 cup canola oil  
Zest & juice of 1 orange  
5 rhubarb stalks (finely chopped)

## What to do:

1. Heat the oven to 170C.
2. Wash the rhubarb stalks and orange.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 3 ingredients in a large mixing bowl, mix evenly.
5. Add the rest of the 5 ingredients, mix until combined.
6. Pour cake mixture into a lined baking tray, spread it evenly.
7. Bake in the oven for 20 minutes or until golden brown.
8. Cut the cake into 28 pieces (for Year 3 class) **or 36 (for Year 5 class)**.
9. Serve into 5 serving plates with a kitchen tong in each.