

Rhubarb Tea Cake

Season: Summer

Type: Dessert

Serves: 32 tastings

From the garden: Rhubarb

Class focus: Cracking eggs & chopping rhubarb



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 Self Raising flour ¾ cup sugar 4 eggs ¾ cup canola oil ¾ cup Greek yogurt 2 teaspoons vanilla 3 rhubarb stalks (finely chopped)

What to do:

1. Heat oven to 180C.
2. Wash the rhubarb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 2 ingredients in a large mixing bowl.
5. Add the next 5 ingredients, stir until evenly mixed.
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 32 pieces.
9. Serve into 5 serving plates with a kitchen tong in each.