

Earl Grey & Mandarin Cake

Season: Autumn

Type: Dessert

Serves: 32 tastings

From the garden: Mandarin

Class focus: Juicing mandarin & mixing cake batter



Equipment:

Large mixing bowl x 1
Wooden spoon x 1
Measuring cups
Measuring spoons
Juicer x 2
Chopping board and knife x 1
Deep baking tray x 1
Baking paper
Serving plate x 5
Kitchen tong x 5

Ingredients:

3 ½ cups self-raising flour
1 cup sugar
½ teaspoon salt

1 cup olive oil
1 cup mandarin juice from 5 mandarins
1 cup steeped, earl grey tea
2 teaspoon vanilla extract

What to do:

1. Heat the oven to 180C.
2. Wash the fruits.
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 4 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 32 pieces.
9. Serve into 5 serving plates with a kitchen tong in each.

For gluten free option:

Use gluten free self-raising flour.