

Indian Honey Cake

Season: Spring

Type: Dessert

Serves: 28 tastings

From the garden: Egg

Class focus: Cracking eggs



Equipment:	Ingredients:
Kitchen Aid mixer Serving bowl x 1 Wooden spoon x 1 Measuring cups Measuring spoons Skewer x 1 Deep baking tray x 1 Baking paper Serving plate x 5 Kitchen tong x 5	<p><i>Cake:</i> 250g butter (softened using microwave) ¾ cup sugar 5 eggs</p> <p>2 cups plain flour 3 ½ teaspoons baking powder ⅓ cup milk</p> <p><i>Honey syrup:</i> ¼ cup water ¼ cup honey</p> <p><i>Jam & Coconut Topping:</i> 6 tablespoons strawberry jam 4 tablespoons desiccated coconut</p>

What to do:

1. Heat oven to 170C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 3 ingredients in the Kitchen Aid mixing bowl.
4. Beat until light and fluffy, about 4 minutes.
5. Add the next 3 ingredients then beat until combined, about 15 seconds.
6. Pour cake mixture into the lined baking tray.
7. Bake in the oven for 20 minutes or until golden brown.
8. Meanwhile, put the ingredients for honey syrup in a serving bowl, stir until evenly mixed.
9. Remove cake from oven, use a skewer and poke holes all over the cake.
10. Pour the syrup on the cake. Let the cake cool slightly.
11. Spread the jam evenly on the cake and sprinkle with desiccated coconut.
12. Cut into 28 pieces (for Year 3 class) or **36 (for Year 5 class)**.
13. Serve into 5 serving plates with a kitchen tong in each.