

# Apple Cake

**Season:** Winter

**Type:** Dessert

**Serves:** 28 tastings

**Class focus:** Chopping apples



## Equipment:

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

## Ingredients:

3 cups plain flour  
1 ½ cups sugar  
1 ½ teaspoons baking soda  
  
1 cup milk  
4 tablespoons white vinegar  
1 cup canola oil  
3 apples (skin-on, cored, finely chopped)

## What to do:

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

**\*\*\* Classes with shorter kitchen sessions may need to take this to the classroom to eat. \*\*\***