

Orange and Rhubarb Cake

Season: Autumn

Type: Dessert

Serves: 32 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 olive 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 32 pieces.
9. Serve into 5 serving plates with a kitchen tong in each.

For vegan or dairy intolerance option:

Use soy milk.

For gluten free option:

Use gluten free plain flour.