

Spiced Chocolate Cake

Season: Winter

Type: Dessert

Serves: 28 tastings

From the garden: -

Class focus: Measuring ingredients & mixing cake batter



Equipment:

Large mixing bowl x 1
Wooden spoon x 1
Measuring spoons
Measuring cups
Deep baking tray x 1
Baking paper
Kitchen tong x 5
Serving plate x 5

Ingredients:

2 cups plain flour
1 teaspoon baking powder
2 teaspoons baking soda
 $\frac{3}{4}$ cup cocoa powder
1 $\frac{1}{2}$ cups sugar
1 teaspoon mixed spice

1 cup canola oil
2 cups milk
 $\frac{1}{2}$ cup Greek yogurt

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 6 ingredients in a large mixing bowl.
4. Add the next 3 ingredients, stir until evenly mixed.
5. Pour cake mixture into a lined baking tray, spread it evenly.
6. Bake in the oven for 20 minutes or until golden brown.
7. Cut the cake into 28 pieces.
8. Serve into 5 serving plates with a kitchen tong in each.