

# Apricot Spice Cake

**Season:** Autumn

**Type:** Dessert

**Serves:** 32 tastings

**From the garden:** Apricot

**Class focus:** Roughly chopped



## Equipment:

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

## Ingredients:

3 cups plain flour  
1 ½ cups brown sugar  
1 ½ teaspoons baking soda  
2 teaspoons cinnamon  
½ teaspoon mixed spice  
  
1 ⅛ cups milk  
4 tablespoons white vinegar  
1 ⅛ cups canola oil  
5 apricots (roughly chopped)

## What to do:

1. Heat oven to 180C.
2. Wash all the fruits.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 5 ingredients in a large mixing bowl.
5. Add the next 4 ingredients, stir until evenly mixed.
6. Pour cake mixture into a lined baking tray, spread it evenly.
7. Bake in the oven for 15 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 / dairy intolerance option:

Use soy milk.

## For gluten free option:

Use gluten free plain flour.