

# Apricot Cake with Rosewater & Cardamom

**Season:** Summer

**Type:** Dessert

**Serves:** 32 tastings

**Class focus:** Chopping apricot & juicing lemon



Equipment:	Ingredients:
<p>Large mixing bowl x 1 Small mixing bowl x 1 Wooden spoon x 2 Chopping boards and knives Measuring spoons Measuring cups Juicer x 1 Deep baking tray x 1 Baking paper Kitchen tong x 5 Serving plate x 5</p>	<p>8 apricots (roughly chopped) ½ teaspoon ground cardamom 2 teaspoons rosewater</p> <p>3 cups plain flour 1 ¼ cups sugar 1 ½ teaspoons baking soda</p> <p>1 cup milk Juice of ½ lemon 1 cup olive oil</p>

## What to do:

1. Heat the oven to 170C.
2. Wash the fruits.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 3 ingredients in a small mixing bowl, mix evenly. Set aside.
5. Put the next 3 ingredients in a large mixing bowl, mix evenly.
6. Add the last 3 ingredients, mix until combined.
7. Pour cake mixture into a lined baking tray, spread it evenly.
8. Sprinkle with the apricots mixture.
9. Bake in the oven for 20 minutes or until golden brown.
10. Cut the cake into 32 pieces.
11. 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.