



## APPLE AND ORANGE TEA CAKE

<b>Season:</b>	<b>Anytime</b>
<b>From the garden:</b>	<b>Oranges</b>
<b>Type:</b>	<b>Dessert</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>England</b>
<b>Serves:</b>	<b>30 tastes</b>
<b>Source:</b>	<b>Poh Ling Yeow</b>

### Equipment

- \*2x mixing bowls and spoon
- \*whisk
- \*measuring cup and spoons
- \*cake tin
- \*citrus zester and juicer
- \*chopping board and knife

### Ingredients

- \*2  $\frac{1}{3}$  cups self raising flour
- \* $\frac{3}{4}$  tsp baking soda
- \*1 cup sugar
- \* $\frac{1}{2}$  tsp salt
- \*3 small apples
- \*3 eggs
- \*1 tsp vanilla essence
- \* $\frac{3}{4}$  cup milk + 1 tbsp white vinegar
- \* $\frac{3}{4}$  cup vegetable oil
- \*zest and juice of 2 small oranges
- \* $\frac{1}{2}$  cup raisins or chopped dried apricots
- \*icing sugar for dusting

### Method

- 1.preheat oven to 180 degrees
- 2.core the apples and chop into small pieces, no need to peel them
- 3.zest the oranges, then cut in half and juice
- 4.measure the dry ingredients into one bowl and mix

**5.measure wet ingredients into the other bowl and whisk to combine**

**6.pour dry ingredients into the bowl with the wet ingredients and mix gently until just combined**

**7.pour into the prepared tin (lined or greased) and bake until firm to the touch and a skewer inserted into the centre comes out clean (the time baking will depend on the depth of your cake tin)**

**8.when the cake comes out of the oven, remove it from the tin, let it cool and then dust with icing sugar**

**Skills: *measuring, chopping, zesting, juicing***