



FEIJOA AND CHERRY GUAVA CHOCOLATE CAKE

Season:	Any
From the garden:	Feijoa, cherry guava (frozen)
Type:	Baking
Difficulty:	Easy
Country of origin:	
Serves:	30 tastes
Source:	Andrea Habacht, GTT kitchen specialist, Oropi school

Equipment

- *whisk
- *slice tin
- *spatula
- *bowls and mixing spoon
- *measuring cups and spoons

Ingredients

- * $\frac{3}{4}$ cup frozen feijoas
- * $\frac{1}{4}$ cup frozen cherry guava pulp
- *1 cup sugar
- *2 eggs
- * $\frac{1}{2}$ cup vegetable oil
- *1 cup milk + 1 tbsp white vinegar
- *2 cups self raising flour
- * $\frac{1}{2}$ tsp baking soda
- * $\frac{1}{2}$ cup cocoa powder
- * $\frac{1}{2}$ tsp salt
- *icing sugar for dusting

Method :

- 1.preheat oven to 180 degrees
- 2.add the vinegar to the milk, mix and let it sit for a few minutes
- 3.add eggs, milk and oil into a bowl and whisk
- 4.measure all the dry ingredients into another bowl and mix
- 5.add the wet ingredients into the bowl with the dry ingredients and mix until just combined
- 6.add the feijoas into the batter and mix gently
- 7.spread the batter evenly into a lined slice tin
- 8.pour the guava pulp over the batter and use a fork to swirl the pulp into the batter
- 9.bake for around 15-20 minutes. Test with a skewer, it should come out clean when poked into the cake
- 12.dust with icing sugar when cooled

Notes: Any fresh, frozen or tinned fruit can be used

Skills: measuring, *mixing*