



## RHUBARB AND CHOCOLATE CAKE

<b>Season:</b>	<b>Anytime</b>
<b>From the garden:</b>	<b>Rhubarb, eggs</b>
<b>Type:</b>	<b>Dessert</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	
<b>Serves:</b>	<b>30 tastes</b>
<b>Source:</b>	<b>Andrea Habacht, GTT kitchen specialist, Oropi school</b>

### Equipment

- \*chopping board and knife
- \*mixing bowls
- \*wooden spoon
- \*whisk
- \*measuring cup and spoons
- \*spatula
- \*baking tin
- \*baking paper

### Ingredients

- \*5 rhubarb stalks
- \*1 cup milk + 1 tsp vinegar
- \*2 eggs
- \* $\frac{1}{2}$  cup vegetable oil
- \*1 cup sugar
- \* $\frac{1}{2}$  cup cocoa powder
- \*2 cups self raising flour
- \* $\frac{1}{2}$  tsp salt
- \* $\frac{1}{2}$  tsp baking soda

### Method

- 1.preheat oven to 180 degrees
- 2.remove any stringy bits from the rhubarb and cut it into small pieces (1 cm)
- 3.add the milk and vinegar into a mixing bowl and whisk
- 4.break the eggs into a small bowl and then add them to the bowl with the milk and whisk until well combined
- 5.pour the oil into the milk and egg mixture and whisk to incorporate

**6.measure the dry ingredients into another bowl, add the chopped rhubarb and mix with a wooden spoon**

**7.pour the wet ingredients into the bowl with dry ingredients and mix with the wooden spoon until just combined. Don't overmix**

**8.pour the batter into a lined baking tin and bake until a skewer inserted comes out clean. The baking time will depend on the depth of your tin**

**9.let the cake cool before cutting into pieces**

**Skills: *measuring, chopping, mixing***