



## APPLE AND CHOCOLATE CAKE

**Season:** Anytime  
**From the garden:** Apples, eggs  
**Type:** Dessert  
**Difficulty:** Easy  
**Country of origin:**  
**Serves:** 30 tastes  
**Source:** Andrea Habacht, GTT kitchen specialist, Oropi school

### Equipment

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

### Ingredients

- \*5 medium apples
- \*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. peel and core the apples and cut into little pieces
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 apples 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***