



FEIJOA AND CHOCOLATE CAKE

Season:	Autumn
From the garden:	Feijoas, 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

- *10 medium feijoas
- *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.cut the feijoas in half and use a teaspoon to scoop them out
- 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 feijoas 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*