



MANDARIN AND COCONUT CAKE

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

Equipment

- *mixing bowls and wooden spoon
- *whisk
- *spatula
- *measuring cup and spoons
- *baking tin

Ingredients

- *1 egg
- * $\frac{3}{4}$ cup milk + 1 tsp white vinegar
- * $\frac{1}{3}$ cup oil
- *1 tsp vanilla extract
- * $\frac{1}{2}$ tsp salt
- * $\frac{1}{2}$ cup sugar
- *1 $\frac{3}{4}$ cup self raising flour

TOPPING:

- *6-8 small mandarins
- *50g butter or margarine, melted
- * $\frac{1}{4}$ cup sugar
- *1 cup dessicated coconut

Method:

- 1.preheat oven to 180 degrees
2. for the cake batter add the wet ingredients into a mixing bowl and whisk together
- 3.add the dry ingredients and gently mix until just combined
- 4.peel the mandarins and remove any stringy bits of pith

- 5.transfer the batter into the baking tin and scatter the mandarin pieces over**
- 6.add the melted butter, coconut and $\frac{1}{4}$ cup of sugar into a bowl and mix**
- 7.scatter the coconut mixture over the mandarins and place cake into oven to bake until a skewer inserted comes out clean**
- 8.let the cake cool before slicing**

Skills: *measuring, chopping, mixing, peeling*