

# **Fruit Cake**

## **Supplies**

Round Metal Pan, Parchment Paper, 1 bowl, measuring cups and measuring spoons, whisk and spoons

## **Ingredients**

- 1 can of canned fruit (cherries, peaches apples etc.)
- 1 ¼ (300ml) flour
- 1 tsp (5ml) baking powder
- pinch of salt
- 1 large egg
- 2/3 cup (150ml) white sugar
- 1/3 cup (75ml) milk
- ¼ cup (50ml) vegetable oil
- ½ tsp (2ml) vanilla extract

- 1) Preheat the oven to 350 F (180 C)
- 2) Grease the round pan with 5 drops of oil and cover it with parchment paper
- 3) Mix the flour, baking powder and salt in the bowl
- 4) In same bowl put egg, white sugar, milk, oil and vanilla. Mix together ingredients using mixer or spoon.
- 5) Pour batter in to pan.
- 6) Bake for 55-60 minutes or until cake is golden. When done take cake out of the oven and cool for 10 minutes.
- 7) Open fruit and pour onto cake evenly. Served best with orange juice.

**Makes 1 cake**

