

Big Cook Little Cook

Chocolate Orange Cake



Ingredients

4 spoons of SR flour

3 spoons of caster sugar

1 spoon of coco powder

1/2 teaspoon of baking powder

1/2 teaspoon of vanilla essence

2 fl oz or 50ml of vegetable oil

4 or 5 fl oz or 110ml of water

1 orange

Steps

1. Put the flour, sugar, coco powder and baking powder in a big bowl and mix well.
2. Pour over the oil, vanilla essence and then water and whisk and mix together.
3. Cut open the top of the orange.
4. Scoop the inside out. Scoop as much out as possible. Put the insides of the orange in another bowl. This can be juiced and blended later to make orange juice.
5. Now spoon the chocolate cake mix into the orange.
6. Put the top of the orange back on top.
7. Now wrap the orange tightly in tin foil.
8. Cook in the oven or in an open fire/barbecue for 20-30 minutes!!!

This is a Forest School recipe-we will be cooking our orange cakes in the open fire on Friday