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Kitchen Garden at Collingwood College 2021

Name of Recipe: Citrus Cup-cakes

Volunteer Notes: You will be doing individual cakes. 1-2 mini cake per person.

Oven on 160 oc

From our garden: lemons, edible flowers

What to collect	What to do
Silicone mini cases 2 trays Food processor-plastic blade Sifter	<ul style="list-style-type: none"> ● Collect ingredients and equipment. ● Turn <u>on oven</u> and <u>read recipe</u>, then allocate tasks. ● Lay cases on the trays.
2-3 lemons (medium) Microplane zester Sieve/juicer 300 gm caster sugar Food processor-plastic blade	<p>Cake batter.</p> <ul style="list-style-type: none"> ● Zest & juice (sieve) the lemons; keep separately. ● Pulverise zest with the caster sugar in the food processor.
375 gm softened butter 6 x large eggs	<ul style="list-style-type: none"> ● Add the butter & process butter with lemon sugar until smooth. ● Add eggs, process until creamy.
375 gm S.R. flour 1 x pinch salt	<p>Measure all dry ingredients separately and sift the flour, baking powder, <u>salt</u> together.</p>

