

# Green Cake

In the story Bear makes Koala and Lamb a green cake. While this might sound a bit gross the following recipe uses avocado to create a rich, smooth cupcake and a bright green yet very yummy topping.

## Cake!

### You will need

- 2 1/4 Cups self-raising flour
- 1/2 Cup vegetable oil
- 1 Egg
- 3/4 Cup caster sugar
- 3/4 Cup milk

### Instructions

1. Preheat oven to 190°C (170°C fan-forced). Lightly grease a 12 hole, 1/3 cup capacity non-stick muffin pan.
2. Sift flour into a large bowl. Stir in sugar. Make a well in the centre. Combine egg, oil and milk in a jug. Pour milk mixture into the well. Using a large metal spoon, stir until just combined.
3. Spoon mixture into muffin holes. Bake for 20 minutes or until a skewer inserted into the centre comes out clean. Stand in pan for 2 minutes before turning out onto a wire rack to cool. When cool ice cup cakes.

## Icing!

### You will need

- 1 Avocado
- 1 1/2 cups Soft Icing Mixture
- 2 Tbsp lemon juice
- Green food colouring -if desired
- 125g Butter, softened

### Instructions

In a glass bowl combine avocado and lemon juice. Using an electric mixer, add butter and beat until pale. Gradually add icing sugar and beat constantly until combined. A couple of drops of green food colouring can be added if a more vivid green colour is desired.

D&T: ACTDEP009 – Follow a sequence of steps for making designed solutions such as a recipe.

