



13th August 2021



A perfect sponge traybake cake using tinned or frozen fruit and your favourite chocolate to make something really simple, very special.

Equipment: It will be easier with an electric hand whisk.

METHOD

Preheat the oven to 190C/180C Fan/Gas 6. Lightly grease a 20x20cm/8x8in square tin.

Cream the butter and sugar together in a mixing bowl using an electric hand whisk or wooden spoon.

Add the eggs one at a time, beating until smooth after each addition. Mix in the flour (or ground nuts or oats) and mix until well combined. Gently stir in the mango and white chocolate.

Pour the batter into the prepared tin. Bake for 40-45 minutes. Cool in the tin for 10 minutes before turning it out and slicing into squares.

PEACH TRAYBAKE CAKE

PREPARATION TIME:

Less than 30 mins

COOKING TIME:

30mins to 1hour

SERVES:

6 - 8

INGREDIENTS

240g Butter or Margarine, plus extra for greasing

200g Caster Sugar, or soft light/dark sugar

3 Free-Range Eggs

200g Mango from a tin, roughly chopped or other tinned fruit, such as peaches or pineapple. Frozen fruit such as blueberries also works.

100g White Chocolate, roughly chopped

200g Self-Raising Flour (or ground almonds or blitzed oats with 1tsp bicarbonate of soda)