



Chocolate and Vanilla Tray Bake

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 25-30 mins

Ingredients

Cake

250g Stork Margarine
250g Caster Sugar
225g Self Raising Flour
4 Large eggs
25g Cocoa powder

Icing

300g Icing Sugar
150g Soft unsalted butter
1 tsp Vanilla bean paste or extract
1 tbsp milk

Method

- Preheat oven to 180 degrees centigrade (160 fan) or gas mark 4.
- Grease and line a 10.5 x 8 inch (27 x 21 cm) cake tin.
- Put the Stork, caster sugar, SR flour, eggs and cocoa powder into the bowl of a stand mixer. Mix on a medium speed until the ingredients are creamy and fully combined.
- Pour the mixture into the prepared tin.
- Bake for 25-30 minutes or until a cake tester comes out clean.
- While the cake is cooling make the icing. Sieve the icing sugar into the bowl of a stand mixer, add the butter and vanilla. Whisk until light and fluffy then add a tablespoon of milk so it is soft enough to spread.
- Spread the buttercream on top of the cake in an even layer and sprinkle the chocolate powder over the top.
- Leave to set before cutting into squares.