



## Christmas Vanilla Tray Bake with Festive Sprinkles

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

### Ingredients

250g Stork Margarine  
250g Caster Sugar  
250g Self Raising Flour  
4 Large eggs  
1 tsp Vanilla bean paste or extract  
200g Icing Sugar  
Cold Water  
Multi coloured festive sprinkles

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### 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 vanilla 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 a bowl and add water gradually until the icing is a dripping consistency.
- Pour the icing over the cake and cover in sprinkles.
- Leave to set before cutting into squares.