



Jaffa Drizzle Traybake

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 35-40 mins

Ingredients

Cake

250g Unsalted butter or baking margarine
250g Caster Sugar
290g Self Raising Flour
4 Large eggs
Zest of 1 Orange

Drizzle Topping

Juice of 1 Orange
85g Granulated sugar

Chocolate topping

45g Unsalted butter
25g Cocoa powder
2 Tbsp Milk
175g Sieved icing sugar

2 Tbsp Chopped orange peel for decoration.

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) or gas mark 4.
- Then line a 9 x 9 (23 x 23 cm) cake tin.
- Put the butter, caster sugar, self raising flour, eggs and zest of the orange into the bowl of a stand mixer.
- Mix on a medium speed until the ingredients are creamy and fully combined.
- Put the mixture into the prepared tin and level with a small pallet knife.
- Bake for 35-40 minutes or until a cake tester comes out clean.
- While the cake is baking add the orange juice to the sugar and mix in a small bowl and warm in a small pan or in the microwave to melt the sugar.
- When the cake is baked brush the orange and sugar syrup over the top of the cake and leave to cool completely before icing.
- To make the chocolate topping: In a pan melt the butter and cocoa powder.
- Then add the milk and stir for a minute.
- Remove from the heat and add the icing sugar and beat until smooth and thickened.
- Leave to cool then spread the icing on top of the cake with a spatula.
- Sprinkle the orange peel evenly over the icing.
- Leave to set before cutting.