



Malted Chocolate 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
40g Malted milk powder
1-2Tbsp Milk

Maltesers to decorate

Method

- Preheat oven to 180 degrees centigrade (160 fan) or gas mark 4.
- Grease and line a 9 x 9inch or 23 x 23cm 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 and malted milk powder into the bowl of a stand mixer with the butter. Whisk until light and fluffy then add enough milk so it is soft enough to pipe.
- Put the icing in an icing bag fitted with a Wilton 1M star nozzle. Starting at the left and going from left to right pipe the buttercream until the cake is covered.
- Decorate with the Maltesers.
- Leave to set before cutting into squares.