



71p
per serve

THE TREND: BLONDE CHOCOLATE

BLACKBERRY & BLONDE CHOCOLATE TRAYBAKE

Serves 12 freeze

buttercream and sponge separately

Takes 1 hr 15 mins plus cooling

Cost per serve 71p

200g baking spread, plus extra for greasing
350g blackberries, large ones halved

225g self-raising flour, plus 1 tsp
200g light soft brown sugar
4 medium eggs
1 tsp baking powder
3 tbsp milk
rosemary sprigs, to serve (optional)
For the blonde chocolate buttercream
100g white chocolate, finely chopped
115g unsalted butter, softened
115g icing sugar

1 Preheat the oven to gas 4, 180°C, fan 160°C, and grease and line a 20cm square cake tin. Toss 225g blackberries with 1 tsp flour; set aside.

2 In a mixing bowl, beat the spread and sugar until pale and fluffy. Beat in the eggs, one at a time; add 1 tbsp flour with each. Gently fold in the remaining flour, the baking powder and a pinch of salt until no white streaks remain; stir in the milk.

3 Stir through the floured blackberries, then tip into the prepared tin and bake for 50 mins until a skewer inserted in the centre comes out clean. Leave to cool in the tin for 20 mins, then transfer to a wire rack to cool completely.

4 Meanwhile, put the chocolate in a heatproof bowl and microwave for 1 min, then stir well. Return to the microwave in 20-sec bursts, stirring very well in between, until thick and golden – this will take 5–9 mins. It will be very hot and start to become a little grainy, but will become smooth again when stirred. Leave to cool slightly.

5 Use an electric whisk to cream the butter and icing sugar until light and fluffy, then beat in the melted chocolate. Spread over the cooled sponge.
6 Mash 50g blackberries in a bowl with a fork, then spoon over the buttercream and use a cocktail stick to swirl together. Top with the rosemary sprigs, if using, and the remaining blackberries. Will keep for up to 3 days in an airtight container.

Each serving contains

Energy	Fat	Saturated	Sugars	Salt
1845kJ 442kcal	26g	11g	32g	0.6g
22%	37%	53%	36%	10%

of the reference intake. See page 9.