

tea&
talk



Chocolate Frosted Traybake



Ingredients:

Cake

110g butter
120ml boiling water
2 heaped tablespoons of cocoa powder
190g caster sugar
130g plain flour
1/2 tsp bicarbonate of soda
60ml milk
1 egg, medium

Glaze (the glaze used is not the one pictured, this one's better). *This amount covers two 8 inch cakes so you can either halve the amount, or the best idea is just make two cakes!*

250g dark chocolate
1tbsp golden syrup
100g unsalted butter

Easy peasy, let's get going. You'll need a pan and an 8" square tin (or thereabouts) lined with baking paper. No prizes here for superneat, squish in the paper and let's go!

Method

Cake

1. Preheat the oven to 160c (fan)/180c/Gas Mark 4.
2. In the pan place the butter, boiling water and cocoa powder. Heat it over a medium heat until the butter melts and it begins to bubble. Bubble the mixture for 30 seconds and then take it off the heat.

Continued overleaf...

3. Mix together the flour, caster sugar and bicarbonate of soda, mixing them now should stop you getting any lumps of flour. Add this dry mixture to the pan and give it a good stir.
4. Add the milk and egg to the pan and mix it well again.
5. Pour it into the lined tin.
6. Place into the oven and bake for 20 minutes.
7. Remove from the oven and set aside to cool in the tin.
8. Once cooled it's time for the glaze.

Glaze

1. Put all the ingredients in a bowl over a pan of simmering water until the chocolate and butter have melted. Stir and allow to cool. Put the icing in the fridge and stir every 5 mins until ready to spread over the cooled traybake.

Submitted by: Louise