



IN THE KITCHEN

Blueberry and orange tray bake

A quick and easy tray bake which could be made with all sorts of fruit.

Ingredients:

- 1 tablespoon of melted unsalted butter (plus extra to brush the tin)
- 200g of self raising flour
- 1 teaspoon of baking powder
- 1 egg
- 250ml of milk
- 2 tablespoons of golden caster sugar
- 1 large orange, zested and juiced
- 150g of blueberries
- Icing sugar for dusting

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You'll also need:

- A 25cmx20cm baking tray
- A large mixing bowl

Method:

- Preheat your oven to 180°C/Fan
160°C/Gas 4
- Brush a 25cmx20cm baking tray with butter
- Put the flour and baking powder into a bowl and mix in the egg, milk, butter and caster sugar
- Stir in the orange zest and 50ml of the juice
- Pour the mixture into the tray and level the surface
- Dot the blueberries over the top and bake in the oven for 20 minutes or until the middle of the cake feels cooked through when pressed lightly
- Dust with icing sugar and serve

Serving suggestion:

- Serve with a yummy scoop of ice cream or some custard. Could it be a new family favourite?

TOP TIP:

This recipe will work well with raspberries or blackberries