



Chocolate fudge traybake

This simple store-cupboard cake by Eleanor Maidment started life as a Waitrose recipe card. Not only are you likely to have most of the ingredients in your kitchen, but it's epically versatile. You can decorate it with raspberries, Maltesers, chopped nuts, sprinkles, Smarties and chocolate shavings. You can zhuzh the icing

with vanilla essence, peanut butter or Nutella. It can also be divided between two 20cm round tins and sandwiched with icing.

Serves	Course	Prepare	Cook	Total time	Plus
10	Cake	25 mins	35 mins	1 hr	cooling

Ingredients

175ml sunflower oil, plus extra for brushing

225g plain flour

75g cocoa powder

300g caster sugar

2 tsp baking powder

1 tsp bicarbonate of soda

½ tsp fine sea salt

2 large free range eggs

175ml whole milk

Milk chocolate-smothered honeycomb, roughly crushed, to decorate (optional)

Icing

2 tbsp milk

125g unsalted butter, softened

125g icing sugar

20g cocoa powder

Method

1 Preheat the oven to 180°C, gas mark 4, then brush a 34x22cm (or similar size) cake tin with a little oil and line with baking parchment. In a large mixing bowl, combine the flour, cocoa powder, sugar, raising agents and salt. In another mixing bowl, whisk the oil and eggs until combined, then whisk in 175ml milk.

- 2** Bring a kettle of water to the boil. Pour the wet ingredients into the dry and whisk until smooth. Carefully pour over 150ml just-boiled water and mix until combined, then tip the batter into the tin and bake for 25-30 minutes or until a skewer inserted into the centre comes out clean. Set aside to cool completely in the tin.
- 3** For the icing, gently warm the milk in a pan or microwave until just starting to steam. Meanwhile, in a bowl, use an electric hand mixer to whisk the butter until light and fluffy. Sift in the icing sugar and cocoa, then stir until combined. Add the warm milk and a pinch of salt, then whisk on high for 1-2 minutes until silky and light. Transfer the cake to a board (if liked), then spread the icing over the cake and scatter with the honeycomb (or your choice of topping).

Nutritional

Typical values per serving when made using specific products in recipe

Energy	2,320kJ/ 555kcal
Fat	31g
Saturated Fat	10.1g
Carbohydrates	61g
Sugars	44g
Fibre	3.9g
Protein	6.7g
Salt	0.9g