

Strawberry & cardamom traybake

A vibrant and aromatic cake that looks just as good as it tastes – it's the perfect way to enjoy the last of the season's strawberries

Serves 12

Prepare 25 minutes

+ cooling

Cook 30 minutes

- 250g unsalted butter, softened
- 250g caster sugar
- 4 medium free range eggs
- 250g self-raising flour
- 1 tsp baking powder
- ½ tsp fine salt
- 6 tbsp whole milk
- 6 cardamom pods, seeds removed and crushed
- ½ tsp vanilla extract
- 400g pack **Strawberries**, 150g cut into 1cm chunks and the rest reserved

For the icing

- 150g unsalted butter, softened
- 300g icing sugar, sifted
- ¼ tsp fine salt
- ½ tsp vanilla extract
- 2 tbsp whole milk

01_ Preheat the oven to 190°C, gas mark 5. Grease and line a 30x20cm cake tin. In a mixing bowl, use an electric hand mixer to beat the butter and sugar for 5-8 minutes until pale and fluffy.

02_ Beat in the eggs, one at a time, with 1 tbsp flour. Sift in the remaining flour, baking powder and salt, then fold to combine. Fold in the milk, crushed cardamom seeds, vanilla and strawberry chunks.

03_ Pour into the cake tin and bake for 20-30 minutes until golden and risen; a skewer inserted into the centre should come out clean. Cool in the tin for 15 minutes, then remove from the tin; transfer to a wire rack to cool completely.

04_ To make the icing, in a large mixing bowl, use an electric hand mixer to beat the butter for 5 minutes until pale and fluffy. Working in 3 batches, gradually beat in the icing sugar. Add the salt, vanilla and milk; beat for 1 minute. Spread over the top of the cooled cake. The iced (but undecorated) cake will keep in the fridge for 4 days; cut the remaining strawberries into wedges and arrange on top before serving.

V Per serving 2287kJ/547kcal/29.5g fat/
18g sat fat/64.4g carbs/48.3g sugars/2g fibre/
4.9g protein/0.7g salt

Simple swap:

Speed things up by using a tub of Cooks' Ingredients Madagascan Vanilla Icing instead of making your own buttercream.



Strawberries £2.75/400g



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