



# CHIPS Cookery Club

## Recipe – Sticky Chocolate Traybake

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### Ingredients

212g golden caster sugar    40g soft unsalted butter  
255g SR flour                40g good quality dark chocolate  
3 x 15ml spoons cocoa powder    170g icing sugar  
7.5ml baking powder        15ml spoon double cream  
7.5ml bicarbonate of soda    vanilla essence (optional)  
3 x 15ml spoons black treacle        fresh fruit  
210ml vegetable oil  
210ml milk  
3 eggs  
Few drops vanilla essence

### Icing

### Equipment needed

2 x large mixing bowls  
Small saucepan  
Sieve  
Measuring spoons  
Measuring jug  
Wooden spoon  
Whisk  
Palette knife  
25cm x 20cm baking tray  
(You could use 2 x 20cm/8 inch round sponge tins)



Weigh the flour and place in a sieve. Add the cocoa powder.



Add the sugar.



Add the bicarbonate of soda



Measure the milk.



Add the baking powder. Sieve together.



Add the oil.



Add the eggs and whisk together.



Bake at 170°C or gas mark 3 for 40-45 minutes. Test with a skewer. The cake should be cooked through.



Add the black treacle and mix together.



Add half the icing sugar to the softened butter.



Add a few drops of vanilla essence.



Melt the chocolate over a bain marie.



Add the wet ingredients to the dry and mix together until smooth and glossy.



Add the chocolate to the mixture and beat together.



Add the mixture to a lined baking tray.



Add the rest of the icing sugar.





Add the cream and a few drops of vanilla essence if liked.



Spread the icing over the cooled cake using a palette knife.



Beat together to remove any lumps.



Decorate with fresh fruit, chocolate pieces, a rosette of whipped cream and a malteser or a topping of your choice.