

Tangy Blackcurrant Traybake



Mrs Darlington's
SIGNATURE RECIPE SERIES

This delicious cake is quick and easy to make and is extremely light and moist. Also great served warm as a Sunday lunch dessert with creamy custard.



Mrs Darlington

Preparation Time: 15 minutes

Cooking Time: 30 minutes

Oven Temperature: Preheat to 180°C / 160°C Fan / Gas 4

Ingredients:

250g / 8.5oz softened butter, plus extra for greasing

280g / 9.5oz self raising flour

250g / 8.5oz golden caster sugar

½ tsp baking powder

4 eggs

150ml pot natural yogurt

1 tsp vanilla paste or extract

1 tsp almond extract

5 tbsp Mrs Darlington's Blackcurrant Jam

25g / 1oz toasted flaked almonds

Icing sugar to dust

Instructions:

- Grease and line a 20x30cm baking or roasting tin and line with baking parchment.
- Beat the butter, flour, sugar, baking powder, eggs, yogurt, vanilla extract and almond extract in a mixer until well combined and free of any lumps.
- Carefully spoon into the prepared tin and bake for 10 minutes.
- Remove from the oven and very quickly dot over the jam, scatter over the almonds, then bake for 15-20 minutes more until the cake is golden and risen and when a skewer is inserted into the centre of the cake it comes out clean.
- Cool the cake in the tin, then dust with icing sugar and cut into squares.

Mrs Darlington's top tip *"If fresh blackcurrants are in season, why not try sprinkling a few on top of the cake after adding the jam."*

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