

# ICED BAKEWELL TRAYBAKE



12 SERVINGS



PREP TIME:  
30 MIN



COOK TIME:  
40 MIN

## INGREDIENTS

### For the Base:

200g Plain Flour  
100g Unsalted Butter chilled  
and cubed  
25g Icing Sugar  
2-3tbsp Cold Water: 2-3 (to  
bind)

### For the Sponge:

100g Unsalted Butter  
softened  
100g Caster Sugar  
2 Large Eggs  
100g Self-Raising Flour sifted  
50g Ground Almonds  
1/2 tsp Almond Extract

### For the Filling and Topping:

4 tbsp Raspberry Jam: 4 tbsp  
200g Icing Sugar: 200g  
2-3 tbsp Water (adjust for  
icing consistency)  
12 halves Glacé Cherries  
2 tbsp Flaked Almonds

## DIRECTIONS

### For the Base:

- Prepare the Oven: Preheat your oven to 180°C (fan) or 160°C (gas mark 4). Grease and line a 20x20cm square tin with baking paper.
- Make the Pastry: Rub the butter into the flour until the mixture resembles breadcrumbs. Stir in the icing sugar, then add cold water, one tablespoon at a time, until it forms a dough.
- Bake the Base: Roll out the pastry to fit the tin. Press it into the base, prick it with a fork, and bake for 10 minutes. Allow it to cool.

### For the Sponge:

- Mix the Batter: Cream the softened butter and caster sugar together until light and fluffy. Beat in the eggs one at a time, then fold in the self-raising flour, ground almonds, and almond extract.
- Add the Jam and Sponge: Spread the raspberry jam evenly over the cooled pastry base. Spoon the sponge mixture on top, spreading it evenly.
- Bake: Bake for 25-30 minutes until the sponge is golden and a skewer inserted comes out clean. Let it cool completely.

### For the Topping:

- Ice the Cake: Mix the icing sugar with water until smooth and spreadable. Spread it evenly over the cooled sponge.
- Place the glacé cherry halves evenly on top and scatter with flaked almonds. Let the icing set before slicing.

