

GOLDEN FRUIT TRAY BAKE

INGREDIENTS

350g	Plain Golden Wholegrain flour
250g	Soft Margarine/Butter
250g	Soft Brown Sugar
4	Eggs
10g	Baking Powder
60ml	Milk
350g	Mixed Dry Fruit

Greaseproof paper
Baking Tray



METHOD

1. Line the tray with greaseproof paper.
2. Measure all ingredients except the mixed fruit and sugar into a bowl & beat well.
3. Add the mixed fruit and mix in gently.
4. Spread the mixture evenly in the tray and bake at 180°C/160°C fan for about 30 minutes.
5. The cake should shrink away from the edges of the tray and spring back when pressed in the centre.
6. Leave to cool in the tin. Once cooled, the tray bake can be cut into individual pieces.