

How to bake a sponge tray bake

aim **up**

Our rescue chickens at Well Close House, lay lots of delicious eggs. If you'd like some fresh eggs, please pop in we sell 6 eggs for £1.50, this donation goes towards their feed and bedding.

What you need to make a sponge tray bake

Ingredients



4 Eggs



200g butter
(softened)



200g self-
raising flour



200g caster
sugar



50ml milk



200g icing
sugar



2 teaspoons
vanilla
extract



Sprinkles

Equipment



Scales



Mixing bowl



Cake tin



Whisk



Jug



Baking paper

What to do

1. Turn your oven on, and heat to 180 degrees

2. Line your cake tin with baking paper

3. Weigh out all of your ingredients

4. Chop the 200g of butter into chunks, and put in a bowl with the 200g of caster sugar

5. Using your electric whisk, beat the butter and sugar together for a few minutes until it looks pale.

6. Add your 4 eggs, 200g self raising flour, 50ml milk and the vanilla extract into the bowl and whisk it together.

7. Scrape the mixture into your cake tin, spread it around so it is level then put it into the oven, (it will take about 40 minutes to cook)

8. Once your cake is cooked, and cooled down - you need to make the icing. Mix the icing sugar with water until it is thick, then pour the icing over your cake.

9. Add your sprinkles and then let the icing set for at least 1 hour.



10. Cut your tray bake up, and put it in a tub to keep it fresh!