

Becky Bakes...

SUMMER BERRY TRAYBAKE

150g Soft Margarine

150g Caster Sugar

3 Eggs

175g Self Raising Flour

1 tablespoon Milk

Zest of a Lemon

200g Berries (e.g. Blueberries, Raspberries, Strawberries)

Icing:

Juice of ½ Lemon

50-75g Icing Sugar (sieved)

Makes about 24

Cook in the oven in a 32 x 22cm (approx.) lined Swiss Roll tin

1. Oven on to Gas mk. 4, 180°C (160°C Fan), 350°F

2. Line the Swiss roll tin with greaseproof paper

3. In a large bowl cream together the margarine and caster sugar until very pale and creamy (a hand mixer can be used)

4. Beat in the eggs, then add the flour and lemon zest and beat well. Finally add the milk and mix in

5. Spread ⅓rd of the mixture over the base of the tin and sprinkle evenly with ¾ of the fruit

6. spread the remaining mixture evenly into the tin, then top with the remaining fruit

7. Cook for 40 minutes, or until firm to touch and slightly crusty at the edges. Leave to cool completely in the tin

8. While the cake cools, mix the lemon juice with the sieved icing sugar until it is the consistency of thick cream

9. Drizzle the icing over the cake, then cut into pieces of preferred size

11. Enjoy as a dessert or cake!



For a demonstration of this recipe, find me on YouTube:

[\(52\) Becky Bakes Summer Berry Traybake - YouTube](#)