

September's recipe of the month

Fruity Tray Bake

This cake recipe is a great way of using up leftover cream and making the most of that wonderful glut of fruit that is around in the summer months. It also freezes well which allows you to take out a slice at time.

Ingredients

3 egg yolks
100g icing sugar
Juice and rind of one lemon
250g self raising flour
1tsp baking powder
250ml of cream
3 egg whites
100g caster sugar

For the topping:

Fresh raspberries, blueberries, cherries or plums.

Top tip

You can use any type of cream for this recipe. Frozen fruit can be used instead of fresh fruit.



Method

Heat the oven to 180°C/160°C fan/gas 4.

Line a baking tray with baking parchment.

Beat the egg whites and the caster sugar with an electric whisk until stiff.

Using an electric whisk beat the egg yolks, icing sugar and lemon juice until light and creamy.

Sift the flour and baking powder and fold into the egg yolks, then add the cream followed by the egg whites.

Pour the mixture into the prepared tin and top with fresh fruit.

Bake for 20-25 minutes or until a skewer comes out clean.

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