



Triple Chocolate Tray Bake

12 - 15 servings



Easy

up to 20 Min.



Ingredients:

For The Cake:

250 g Unsalted butter (softened)
250 g Light Brown Sugar
250 g Plain Flour
10 g Dr. Oetker Baking Powder
85 g Dr. Oetker Fine Dark Cocoa Powder
4 Large Eggs (beaten)
150 ml Whole Milk
15 ml Dr. Oetker Madagascar Vanilla Extract
50 g Dr. Oetker Dark Jumbo Chocolate Chips
50 g Dr. Oetker Milk Chocolate Chunks
50 g Dr. Oetker White Chocolate Chunks

To Decorate:

400 g Dr. Oetker Chocolate Buttercream Style Icing
50 g Dr. Oetker Bright and Bold 4-Cell Choc Letters & Numbers

- 1 Preheat an oven to 180 degrees/170 degrees fan/gas mark 4.
- 2 Grease and line a baking tin or roasting tin approx. 30cmx20cm
- 3 Cream together the softened butter and sugar with an electric whisk or mixer until light and fluffy.
- 4 In a separate bowl, beat together the eggs, milk and Vanilla Extract and add to the butter and sugar.
- 5 Add the flour, Baking Powder and Cocoa Powder to the mixture and mix with an electric whisk or mixer until smooth.
- 6 Mix the Jumbo Chips and White Chocolate Chunks in a little flour to coat them then fold through the cake mixture. Coating the chocolate chunks/chips in flour prevents them from sinking to the bottom enabling the chocolate to be dispersed evenly through the batter.
- 7 Pour the mixture into your prepared tin and spread evenly.
- 8 Bake in the preheated oven for 35-40 mins until a skewer inserted comes out clean.



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- 9 Cool in the tin for 15 minutes and then remove from the tin and cool on a wire rack.
- 10 Once cooled, spread the top of the traybake with the Chocolate Buttercream Style Icing using a palette knife.
- 11 Use sprinkles to decorate your traybake, and Letters and Numbers to personalise your bake.

