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by Liz Robb

Easter Chocolate Tray Bake

Ingredients

For the chocolate sponge:
130g plain flour
Half a teaspoon of bicarbonate of soda
180g golden caster sugar
115g butter
2 heaped tablespoons of cocoa powder
125ml boiling water
1 large egg
50ml milk
For the chocolate topping:
400g icing sugar
50g cocoa powder
125g butter
75ml milk
100g milk chocolate
100g chocolate mini eggs

Preparation

1. Preheat the oven to 180 degrees, 160 degrees fan oven. Line a 21cm square baking tin with baking parchment for the chocolate sponge.
2. Sift the flour and baking powder into a bowl then stir in the sugar.
3. Cut the butter into small pieces, place in a saucepan with the cocoa powder then pour in the boiling water. Stir over a low heat until the butter melts and the cocoa is well combined, then simmer gently for less than a minute.
4. Gradually add the flour mixture to the pan, stirring it in well.
5. Beat the egg in a small bowl and then whisk in the milk. Add to the cake mixture, stirring well together.
6. Spoon the cake mixture into the prepared tin, shake gently to level the mixture then bake for 20 minutes. Use the skewer test to make sure that it is done. Leave to cool.
7. Now make the topping. Sift the icing sugar and the cocoa powder into a food processor or mixer. Add the butter, cut into small pieces. Mix together well
8. the icing sugar may fly about as you do this, so be careful!
9. Add the milk a little at a time, pulsing to mix it into the mixture.
10. Break the milk chocolate into pieces and melt gently in a small pyrex bowl over a pan of simmering water. Pour it into the topping mix and beat for several minutes until it is light and well mixed.
11. Use the baking parchment to lift the cooled cake out of the tin. Thickly spread the topping evenly onto the cake.
12. Chop the mini eggs into halves or pieces
13. this is not easy! You may prefer to leave them whole. Arrange them onto the cake, pressing them into the topping. Chill the cake in the fridge to firm up the icing before slicing it into squares or slices.

Cooks Note

Share an indulgent sweet treat with your family and friends this Easter by making this very chocolatey tray bake; moist chocolate sponge with a rich thick icing, dotted with colourful chopped mini eggs.

Makes 16 large squares, or cut into smaller pieces.