



Rutland, Steady, Cook!

Hungry Birds' Confetti Traybake

Ingredients

For the Sponge:

225g (8oz) Baking Spread, from fridge
225g (8oz) Caster Sugar
275g (10oz) Self-raising flour
1 level tsp Baking Powder
4 Large Eggs
4 tbsp Milk
1 tsp Vanilla Extract

For the icing:

300g (10.5oz) Icing Sugar
3 tbsp Boiling Water
2 level tbsp Hundreds and Thousands

Method

1. Preheat the oven to 180°C/ Fan 160°C/ Gas Mark 4. Grease a 30 x 23cm (12 x 9 inch) traybake tin and line with non-stick baking paper.
2. Measure all of the traybake ingredients into a large bowl and beat with an electric mixer until light and fluffy.
3. Turn the mixture into the tin and level the top. Bake in the preheated oven for 30-35 minutes, or until the cake has shrunk a little from the sides of the tin and springs back when pressed in the centre with your fingertips.
4. Leave to cool in the tin.
5. Mix the icing sugar and water together in a bowl to make a smooth paste.
6. Spread over the cold cake and sprinkle with hundreds and thousands.
7. Cut into 20 pieces and serve.

Don't forget to share your own
Hungry Birds' Confetti Cake
image on Facebook using
#RutlandSteadyCook

Thank you to:

Hungry Birds
2 Burley Road, Oakham

