



ESPRESSO CHOCOLATE TRAYBAKE

-  **Prep:** 15 minutes
-  **Cook:** 40-45 minutes
-  **Serves:** 16

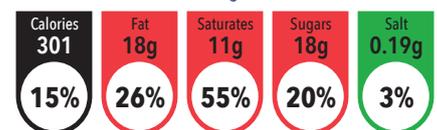
INGREDIENTS:

- 100ml milk
 - 1 tbsp coffee granules
 - 200g unsalted butter, softened
 - 225g dark brown soft sugar
 - 3 medium eggs
 - 225g self-raising flour
 - 1 tsp ground cinnamon
 - ½ tsp **LoSalt**
 - 100g dark chocolate, chopped
- Icing:**
- 100g dark chocolate, broken into pieces
 - 25g unsalted butter, diced
 - 1 tbsp honey
 - ¼ tsp **LoSalt**

METHOD:

1. Preheat the oven to 180°C, gas mark 4. Grease and base line a 20cm square tin.
2. Heat half the milk in a small saucepan and add the coffee, stirring to dissolve. Add to the remaining milk and set aside.
3. Using an electric hand whisk, beat together the butter and sugar until pale and fluffy.
4. To the butter and sugar mix whisk in the eggs, one at a time.
5. Mix together the flour, cinnamon and **LoSalt** and fold into the cake mixture.
6. Gently fold in the coffee milk into the cake mixture.
7. Spoon half the cake mix into the prepared cake tin and scatter with chopped chocolate. Then spoon over the remaining cake mix.
8. Bake for 40-45 minutes until a skewer comes out clean.
9. Allow to cool.
10. To make the icing, place the chocolate, butter, honey and **LoSalt** in a small saucepan and gently heat until melted and glossy. Cool slightly before spreading over the cake.
11. Cut into 16 squares to serve.

Each serving contains



of your guideline daily amount

COOKS TIP:

If you don't like coffee, swap the coffee granules for cocoa powder instead.