

Summer Berry and White Chocolate Tray Bake

Ingredients

150g Soft Margarine

145g Caster Sugar

3 eggs

150g Self Raising Flour

3 tablespoons of Frozen Mixed berries (the school will provide this)

1 packet of White Chocolate Chips.

Method

1. Preheat the oven to 160°C / Gas Mark 5
2. Cream the margarine and sugar until light and airy
3. Beat the egg into the mixture
4. Fold in the flour a spoonful at a time
5. Fold in the berries and white chocolate
6. Pour the mixture into a lined foil tray and cook for 20 mins until golden and springy to the touch.