

# Blueberry & Apple Traybake



**Makes 16 squares**

**Prep 5 mins**

**Cooking 1h 30mins**

**Challenge**

## Ingredients

140g unsalted butter, softened + some for greasing  
140g golden caster sugar  
1 egg + 2 yolks, beaten together  
1 tsp vanilla extract  
1 tsp baking powder  
1 tsp grated nutmeg  
100g self-raising flour  
100g ground almonds  
1 large Bramley apple ( $\pm$  200g), peeled and sliced  
125g blueberries

1. Put 25g of the berries and 1 tsp sugar in a small bowl and cover with cling film. Microwave for 30 seconds on High. Alternatively, add 1 tsp water then soften in a pan over a low heat. Mash well until saucy, then leave to cool.
2. Heat oven to 160C/140C fan/gas 3. Grease and line the base and sides of a 23cm square traybake tin. Using electric beaters or a hand whisk, beat the butter and sugar, in a large bowl until very pale and creamy, then beat in the egg and yolks, followed by the vanilla, until pale and creamy. Fold in the flour, almonds, baking powder, nutmeg and a pinch of salt, to make a very thick batter.
3. Fold in the apple, then spoon into the tin and smooth over the top. Scatter with 125g of the berries, poke them in just a little, then bake for 45 mins until golden and a skewer inserted into the middle comes out clean. After removing, leave the oven on.
4. Cool in the tin for 30 mins, then remove to a rack to cool completely. Add a dusting of icing sugar, if you like, then cut into squares.