

Fruity Chocolate Tray Bake



Serves 12 Prep 15 mins

Cooking 20 mins

Easy

Ingredients

2 tsp sunflower oil
1 large banana or bramley apple, cut into chunks
100g blueberries
100g sugar
50g wholemeal flour
50g plain flour
4 heaped tsp cocoa powder
2 tsp baking powder
2 tsp vanilla extract
100ml sunflower oil
100ml semi-skimmed milk

1. Grease a 20 x 25cm cake tin with the oil and preheat the oven to 180°C/fan 160C/gas 4.
2. Scatter the banana chunks and blueberries evenly over the base of the tin.
3. Add the sugar, wholemeal flour, plain flour, cocoa powder and baking powder to a bowl and mix together well.
4. Add the vanilla extract, sunflower oil and milk to the bowl, and mix again.
5. Pour evenly over the banana and blueberries, and bake for 15–20 minutes. It is ready when a knife inserted into the centre comes out clean.
6. Tips: try using other fruits such as pears, apples, blackberries or raspberries, or dried fruit such as raisins or prunes.
7. Serve warm with a little crème fraiche, or cold as a cake. This also works with a 23cm round cake tin.