

# Summer Cake Break

## Raspberry and white chocolate traybake

The perfect scrumptious summer sweet for a lunch party, or a treat to enjoy with afternoon tea, yummy!

### Ingredients

375g pack ready-rolled shortcrust pastry  
500g mascarpone  
100g golden caster sugar  
100g ground almonds  
2 large eggs  
250g fresh raspberries  
100g white chocolate, roughly chopped



### Instructions

1. Heat oven to 160c/fan 140c/gas 4.
2. Roll out the pastry a little more on a floured surface and use to line a 30 x 20cm tin, or a Swiss roll tin.
3. Line with greaseproof paper, fill with baking beans and cook for 10 mins.
4. Take out the beans and paper, then return to the oven for a further 5 mins.
5. Whisk together the mascarpone, sugar, almonds and eggs until well blended.
6. Fold in the raspberries and chocolate, then pour into the tin.
7. Bake for 20-25 mins until just set and lightly golden. Turn off the oven, open the door and leave the tray bake to cool gradually.
8. For the best results, chill for at least 1 hr before slicing.

## Peach and almond muffins

These mouth watering luxurious low fat delights are perfect for a summer treat. Delicious served warm or cold.

### Ingredients

3 large eggs	25g ground almonds
100g golden caster sugar, plus a little extra for sprinkling	2 small peaches
few drops of almond extract	2 tsp peach conserve or apricot jam
25g butter, melted	1 tbsp flaked almonds
100g self-raising flour	half-fat crème fraïche, to serve

### Instructions

1. Preheat oven to 220C/fan 200C/gas 7.
2. In a large bowl, use a hand whisk to mix the eggs, sugar and almond extract together for a minute until foamy.
3. Pour in the melted butter and continue to beat until combined.
4. Gently fold in the flour, ground almonds and a pinch of salt.
5. Halve, stone and slice the peaches.
6. Divide muffin mixture between 6 holes of a non-stick muffin tin. Top each with a blob of conserve or jam and arrange a few slices of peach on top.
7. Scatter over the almonds and a little extra sugar, then bake for 20-25 mins until puffed up and golden.
8. Serve warm with a spoonful of half-fat crème fraïche, or leave to cool.
9. Best eaten the day they're made or frozen whilst still slightly warm for up to 1 month.



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