

Raspberry & White Chocolate Traybake

Makes 16

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

Heat oven to 160c/fan 140c/gas 4. 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. Line with greaseproof paper, fill with baking beans and cook for 10 mins. Take out the beans and paper, then return to the oven for a further 5 mins.

Whisk together the mascarpone, sugar, almonds and eggs until well blended. Fold in the raspberries and chocolate, then pour into the tin. 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. For the best results, chill for at least 1 hr before slicing.



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Recipe from BBC Good Food