



Strawberry Prosecco Traybake



PREP TIME 45 minutes **COOKING TIME** 30 minutes **SERVINGS** 12 Portions **DIFFICULTY** Medium

Ingredients

Cake

- 200g Stork - Tub
- 200g caster sugar
- 1 tsp vanilla extract
- 4 eggs, large
- 200g self-raising flour

To decorate

- 400g strawberries
- 300ml Prosecco
- 100g caster sugar
- 150ml Elmlea double cream
- 2 tbsps icing sugar

How to Make

- 1 Place the strawberries in a bowl and pour over the Prosecco. Allow to marinate in the fridge for a minimum of 2 hours.
- 2 Cream together the Stork with Butter and caster sugar until light and fluffy. Beat in the vanilla extract followed by the eggs one at a time. Fold in the flour until the mixture is even.
- 3 Transfer to greased and baselined 10 x8" traybake tin and bake in the oven for 30 minutes until golden and springy to the touch.
- 4 Whilst the cake is baking prepare the prosecco syrup. Drain the strawberries reserving the liquid. Measure 200ml and place into a small pan with 100g of caster sugar. Warm gently until the sugar has dissolved and then bring to the boil.
- 5 Boil gently until the liquid becomes thick and syrupy, reduced by over half – you should be left with approx. 100ml. Set to one side.
- 6 Whilst still warm prick the top of the cake all over with a skewer. Spoon over the prosecco syrup evenly allowing the syrup to soak into the cake. Allow to cool fully.
- 7 Whip the Elmlea double cream with the icing sugar to soft peaks and spread over the cooled cake.
- 8 Top the cake with sliced marinated strawberries and serve.

