

Dr Josh Smalley's Spiced Toffee Traybake with Toffee Sauce

Ingredients

Cake:

180g baking spread
180g light muscovado sugar
210g self-raising flour
1 tsp baking powder
3 large eggs
1 tbsp milk
1.5 tsp ground ginger
1.5 tsp ground cinnamon
1 tbsp black treacle

Toffee Sauce:

40g unsalted butter
40g light muscovado sugar
60g caster sugar
120g golden syrup
140ml double cream

Method

- Preheat the oven to 180C /Fan oven 160C/Gas Mark 4. Grease a 23 x 23cm (9inch) square baking tin and line with baking parchment.
- Weigh out all of the ingredients into a large mixing bowl and beat with an electric mixer until light and fluffy in appearance.
- Pour the mixture into the prepared baking tin and spread out evenly in the tin. Bake in the oven for 30-35 minutes or until the cake springs back to the touch and the cake has come away from the sides a little.
- Leave to cool in the tin and then cut into pieces.
- To make the toffee sauce put the butter, sugars and golden syrup into a pan and heat gently until the butter has melted and the sugars have dissolved. Then bring the mixture to the boil for a minute or two with continuous stirring. Take the saucepan off the heat and stir in the cream. The toffee sauce is now ready to use. If not using immediately, cover the surface of the sauce with clingfilm to prevent a skin from forming.
- Place a piece of traybake into a bowl and pour on some of the toffee sauce.
Best enjoyed warm!
- **Share your photos using #AsyntChemistryBakeoff and we'll repost!**

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