

TIME OF THE MONTH TRAYBAKE

Ingredients

For the cake

150g unsalted butter, softened
150g caster sugar
1tsp vanilla extract
3 eggs, lightly beaten
4 tbsp greek-style yogurt
1-2 drops red food colouring gel
150g cocoa powder
1 tbsp semi-skimmed milk

For the icing

100g butter
200g cream cheese
500g icing sugar
Squeeze of lemon juice

Tip! Add a drop of pink/red food colouring for a super Period Pride traybake

Method

- 1- Pre-heat the oven to 170c/150c Fan/gas 3. Grease and line a tray.
- 2- Beat the butter, sugar and vanilla together in a bowl until pale and fluffy. Add the eggs one at a time, beating after each egg.
- 3- Mix the yogurt with the food colouring and beat in to the cake mixture.
- 4- Fold in the remaining flour and cocoa powder as well as the milk to combine it. Spoon the mixture in to the tray and bake for an hour and twenty minutes or until well risen.
- 5- Remove the cake from the tin and leave to cool for five minutes, then place on a cooling rack.
- 6- For the icing, mix the butter and the cream cheese together in a bowl. Then beat the icing sugar a little at a time. Add a squeeze of lemon juice and the beat the icing for five minutes or until pale in colour.
- 7- Layer the icing on to the top of the trayback and cut in to equal squares.
- 8- Enjoy!!

Psst... if you have a fave cake recipe then just follow that, and cover the finished product in red or pink icing to make your very own 'Time of the Month Traybake'