Chocolate Traybake with Chocolate Ganache

There's something so simple and satisfying about a good traybake. They're straightforward to make and yet they can be real crowd pleasers. This rich, classic chocolate cake recipe combined with gorgeous, gooey ganache is the ideal combination.

Ingredients

250g soft salted butter
250g caster sugar
4 free range eggs
200g self-raising flour
50g coco powder

Frosting
½ batch chocolate ganache

Method

Preheat the oven to 160ºC (Fan). Grease and line 1 traybake tin (22cmx33cm) with a bit of butter and some baking parchment.

Start making the sponge by whisking butter and sugar together. Slowly add one egg at a time and whisk after each addition. Then whisk in flour and cocoa to make a smooth batter. Finally sprinkle in some of the chocolate sweets.

Pour the batter into the lined tin and bake in the preheated oven for 40-45mins, until a skewer inserted comes out clean. Once baked take it out of the oven and let it cool in the tin for 10mins. Then transfer onto a wire rack to cool completely.

Spread the ganache over the top and enjoy. If you wish, you can pipe the ganache using a star nozzle, it will give the sponge a rustic 'woodland' effect.