



1. Preheat your oven to 190°C/170°C fan /gas mark 5. Grease your square tin and line with the baking paper provided. Lightly grease this paper and lay the other piece the opposite way on top.



2. Place the plain flour, baking powder and salt (bag 1) in a medium bowl and add the butter. Rub the contents of the bowl together, using your fingers, until the mixture resembles breadcrumbs.



3. Stir in the granulated sugar (bag 2) and then add the egg. Use a wooden spoon to bring the mixture together into a crumbly dough.



4. Spoon half of the dough into your prepared tin, using your fingers to press the dough evenly into the base of the tin.



5. In a separate bowl add the granulated sugar, cornflour (bag 3) and the blueberries along with 2 tbsp of water. Mix everything together and then empty the blueberry mixture into the tin on top of the dough.



6. Roughly chop the cashew nuts (bag 4) and set to one side. Now scatter the remaining dough from earlier on top of the blueberry layer. The dough might be a little sticky, so use your fingers to pull the dough apart into clumps and arrange on top, leaving some blueberries on show. Once baked, this will form a crumble topping. Sprinkle the chopped cashews and demerara sugar (bag 5) on top.



7. Bake in your preheated oven for 40-50 minutes, until the top is golden brown. Cool completely, in the tin, on a wire rack.



8. Remove your bake from the tin and discard the paper. Cut into 12-16 squares.

MY TOP TIP

The squares are a perfect teatime treat. Alternatively, they can be enjoyed as a dessert with the addition of cream or crème anglaise.

Michel Roux
★★★

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	15 MINS	40-50 MINS	12-16

IN THE KIT

Bag 1: 315g plain flour, 1 tsp baking powder, ¼ tsp salt

Bag 2: 160g granulated sugar

Bag 3: 80g granulated sugar, 4 tbsp cornflour

Bag 4: 20g cashew nuts

Bag 5: 3 tsp demerara sugar

Butter measure

2 x A4 baking paper

YOU WILL NEED

180g unsalted butter, cold

1 medium egg

200g blueberries

2 tbsp water

20cm square tin

STORAGE

These squares are best served at room temperature. Store in an air-tight container, in a cool dry place.

INGREDIENTS

Plain white flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), granulated sugar: sugar (or sucrose), corn flour: starch or maize starch, **cashews (nuts)**, demerara sugar: (sugar, cane molasses), baking powder: **wheat** flour (**wheat** flour, calcium carbonate, iron, niacin, thiamine), raising agents (sodium acid pyrophosphate, sodium bicarbonate), salt (salt, anti-caking agent: sodium ferrocyanide)

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1573kJ/371kcal
Fat	2.1g
of which saturates	0.3g
Carbohydrates	81g
of which sugars	41g
Protein	6g
Salt	0.27g

Allergens: For allergens see ingredients in **bold**.

May contain **wheat, milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

SHARE YOUR BAKEDIN EXPERIENCE WITH US. . .



@bakedincakes

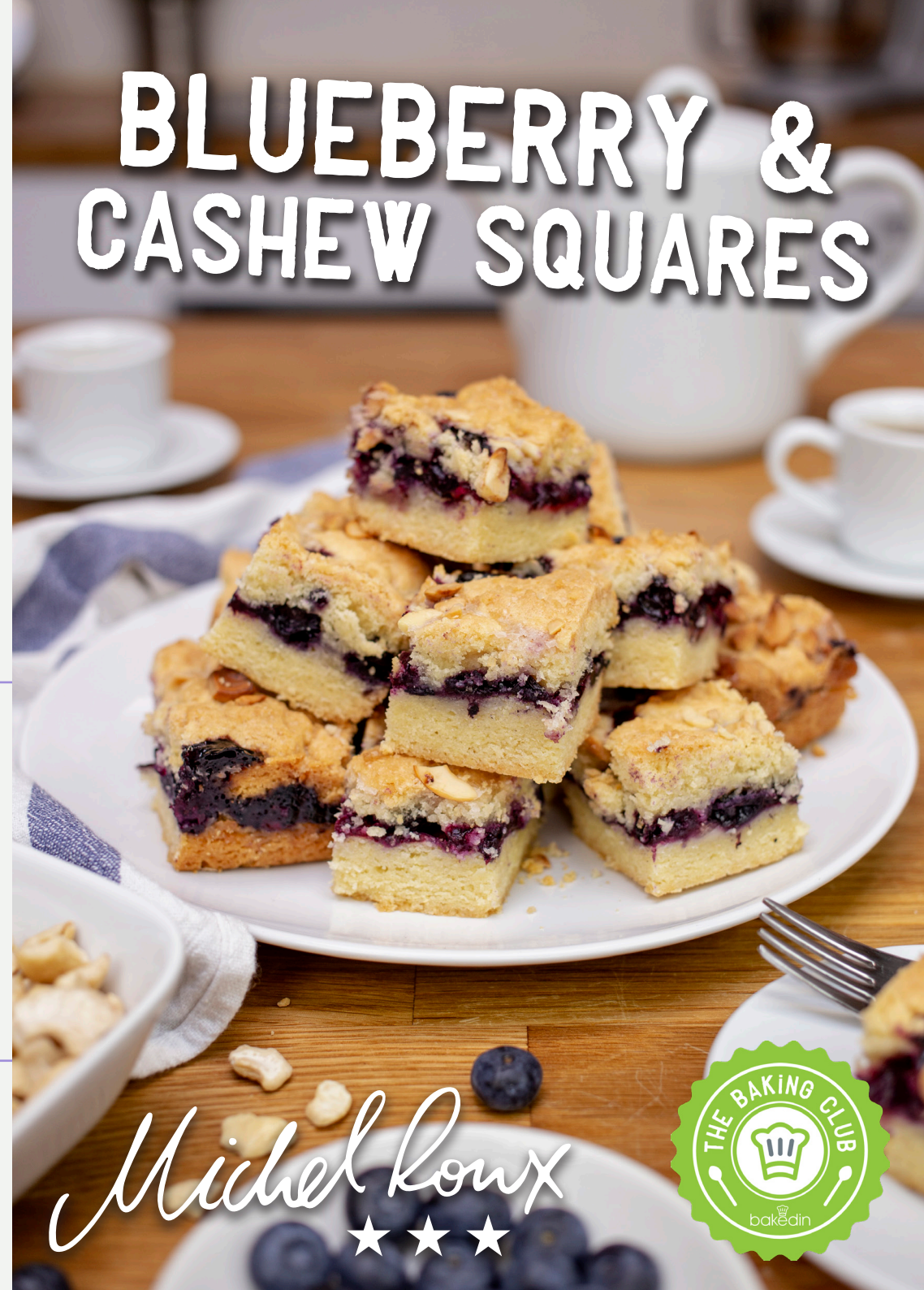
OR



BakedIn Ltd, Office 112, Slington House, Rankine Road, Basingstoke Hampshire, RG24 8PH

613g

BLUEBERRY & CASHEW SQUARES



Michel Roux

