

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

IN THE KIT

- Bag 1:** 35g granulated sugar
Bag 2: 275g light brown sugar
Bag 3: 200g plain flour, 5g baking powder
Bag 4: 50g whole almonds
Bag 5: 10g roasted flaked almonds
- 2 wooden skewers
 Butter measure
 2 A4 baking sheets

YOU WILL NEED

- 200g strawberries
 175g unsalted butter
 2 large eggs
 1 ½ tbsp water
- Saucepan
 20cm square tin

INGREDIENTS

Light brown sugar: (sugar, cane molasses), plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), whole almonds (**nuts**), sugar, flaked almonds (**nuts**), baking powder: **wheat** flour (**wheat** flour, calcium carbonate, iron, niacin, thiamine), raising agents (sodium acid pyrophosphate, sodium bicarbonate).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1688.9kJ/399.3kcal
Fat	5.83g
of which saturates	0.49g
Carbohydrates	79.97g
of which sugars	54.47g
Protein	5.82g
Salt	0.01g

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

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

This product contains **nuts**.

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

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OR



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STRAWBERRY & ALMOND SQUARES

Michel Roux
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1. Start by making your strawberry compote. Remove the stalks from 160g of the strawberries and chop into roughly 2cm slices, then place them into the saucepan with the granulated sugar (bag 1) and 1 ½ tbsp water.



2. Bring to the boil, then simmer on a medium heat, uncovered, for 12-15 minutes. Stir occasionally, until the strawberries have broken down into a thick jam-like consistency.



3. Remove stalks and chop the remaining strawberries into 1cm slices and stir into the compote, then simmer for a further 2 minutes. Transfer your compote into a bowl and set aside to cool whilst you make your cake mix.



4. Grease and line a 20cm square tin with the provided baking paper. Preheat your oven to 180°C/160°C fan/gas mark 4. Melt the butter in a clean saucepan over a medium heat, remove from the hob and beat in the light brown sugar (bag 2) until smooth and combined. Transfer to a medium sized bowl and leave to cool for 10-15 minutes.



5. Beat the eggs into the cooled butter mixture and fold in the flour and baking powder (bag 3) until just combined. Roughly chop the almonds (bag 4) and mix them in.



6. Spread the mixture into your prepared tin. Spoon the compote onto the mixture and use one of the wooden skewers to create a swirl pattern effect.



7. Bake for 40-50 minutes, start checking at 40 minutes by inserting the second skewer, which should come out almost clean. The top should look shiny and slightly cracked. It should be firm enough so it doesn't wobble when you shake the tin.



8. Cool completely in the tin before removing and cutting into squares. Decorate with the roasted flaked almonds (bag 5) by sprinkling on top of the squares.

MY TOP TIP

Try serving warm with a generous helping of double cream or crème fraîche for a delicious summer dessert!

Michel Roux
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