



WHITE CHOCOLATE & CRANBERRY SQUARES

These light and fluffy white chocolate cake squares are packed with juicy cranberries, topped with a smooth and decadent buttercream and then finished with a sprinkle of pistachios that add a satisfying crunch to every mouthful.

SKILL LEVEL:



PREP TIME:
10 MINUTES

BAKING TIME:
35 MINUTES

SERVINGS:
9-12

YOU WILL NEED:

210g butter (140g + 70g)
2 medium eggs
60ml whole milk
1 x 20cm square baking tin

IN THE KIT:

140g caster sugar (bag 1)
160g self raising flour (bag 2)
3/4 tsp baking powder (bag 2)
60g white chocolate (bag 3)

60g cranberries (bag 4)
70g white chocolate (bag 5)
95g icing sugar (bag 6)
10g pistachios (bag 7)

1 butter measure
1 sheet A3 baking paper
1 skewer

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1. Preheat your oven to 180°C/160°C fan assisted/Gas Mark 4. Lightly grease the sides of a 20cm square baking tin, and line the base with the baking paper provided.



2. Cream the caster sugar (bag 1) and 140g soft butter together until light and fluffy. Add the two eggs one at a time, mixing continually.



3. Add the self raising flour and baking powder (bag 2) and 60ml of whole milk, mixing until very smooth and creamy.



4. Put the white chocolate bag (bag 3) into a bowl, and pour the boiling water over the bag. Allow to melt, before cutting off a bottom corner and squeezing the chocolate into the bowl containing the batter. Mix together.



5. Gently fold in the cranberries (bag 4) until evenly distributed throughout the batter.



6. Pour into the prepared baking tin and bake for 30-35 minutes, or until golden brown and the skewer comes out clean. Allow to cool for 5 minutes before transferring to a wire rack to cool fully.



7. Melt the remaining white chocolate (bag 5) by pouring boiling water over the bag and leaving to melt.



8. In a large bowl, mix together 70g of soft butter with the icing sugar (bag 6). Cut the bottom corner off of the melted white chocolate bag, and squeeze the chocolate into the bowl and mix thoroughly with the buttercream.



9. Ensuring the cake has fully cooled, spread the buttercream icing neatly and evenly over the top.



10. Roughly chop the pistachios (bag 7) into small pieces, and sprinkle over the top of the cake before enjoying!

MY TOP TIP!

Gently fold the chopped pistachios into the cake mix in step 5 for a crunchy finish throughout.

Michel Roux
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