

SKILL LEVEL



PREP
40
MINS

BAKE TIME
30-35
MINS

MAKES
16

IN THE KIT

- Bag 1:** 150g caster sugar
- Bag 2:** 150g plain flour,
¾ tsp baking powder, a pinch
of Madagascar vanilla
- Bag 3:** 45g ground almonds
- Bag 4:** 50g granulated sugar
- Bag 5:** 200g icing sugar

1 x A4 baking paper

1 x testing skewer

1 x small piping bag

YOU WILL NEED

150g unsalted butter, softened,
plus extra for greasing

3 medium eggs

150g blueberries

1 x 20cm square tin

STORAGE

Store in an airtight container
in a cool, dry place.

INGREDIENTS

Icing sugar (sugar, cornflour starch), caster sugar, plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), granulated sugar, **ground almonds (nuts)**, baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour, calcium, niacin, iron, thiamin), ground Madagascar vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1675kJ/400kcal
Fat	4.5g
of which saturates	0.4g
Carbohydrate	85g
of which sugars	66g
Protein	4.1g
Salt	0.28g

Allergens:

For allergens see ingredients in **bold**.

May contain: **milk & soya**.

Best before:

See sticker.

Suitable for vegetarians.

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575g

BAKED
IN

Blueberry Jammy Squares



Junior
Baking
Club



BLUEBERRY JAMMY SQUARES



1. Preheat the oven to **180°C/160°C Fan/Gas Mark 4**. Grease a square tin with a little bit of butter and line it with the provided piece of baking paper, pressing it into the corners of the tin.

2. Put 150g of softened butter and **bag 1** (sugar) in a large bowl. With a wooden spoon, beat the mixture together until it is pale yellow and soft. Add 3 eggs, one at a time, stirring after adding each egg. Bit by bit, add **bag 2** (flour, baking powder and vanilla) and mix until the cake batter is smooth.



3. Fold in **bag 3** (ground almonds) until it is just mixed in.



4. Spoon the cake batter into the tin and smooth it to the edges with the back of a spoon.

When you see words in **bold**, ask an adult to help you.





The box and plastic bags in this kit are recyclable

bakedin.co.uk/sustainability



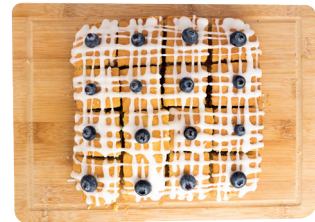
- 5.** Bake in the preheated oven for 30-35 minutes, or until the cake is golden. Poke the provided testing skewer into the middle of the cake. If the testing skewer comes out clean, the cake is done. When the cake is baked, remove it from the oven and let it cool completely in the tin, on a wire rack. Take away 16 small blueberries and put them to one side to use in **step 8**.



- 7.** Once the cake is cool, take it out of the tin. **With a sharp knife, carefully cut it into 16 squares, then cut each square in half horizontally.** Stir the jam. If it is very thick, add 1-2 teaspoons of water to make it easier to spread. Take one of the cut squares and spread half a teaspoon of jam onto one of the layers, and sandwich with the other layer. Repeat this for all the squares.



- 6.** Ask an adult to help with this step as the jam gets very hot! To make the blueberry jam, put the rest of the blueberries, **bag 4** (sugar), and 3 tablespoons of water into a saucepan. **Bring to the boil, then lower the heat and allow to bubble gently for around 5-7 minutes, stirring occasionally.** When the jam has thickened slightly, remove from the heat. Put the jam into a heatproof bowl, and allow it to cool completely.



- 8.** To make the icing, empty **bag 5** (icing sugar) into a clean bowl. Bit by bit, add 1-2 tablespoons of water, and mix until the icing is smooth and thick. Put the icing into the provided piping bag and **cut 1cm off the end.** Pipe the icing over each of the squares, allowing it to drizzle slightly down the sides. To decorate, top each square with one of the blueberries saved from **step 5**.



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