

Chocolate and Ginger Traybake

Moist sponge with flavours of comforting ginger and chocolate. Enjoy on its own or with a sweetened honey yogurt on top.

- GF*
- DF*
- V

 **Makes 10 slices**

 **Prep 15 mins,
Bake 22-25 mins**

Ingredients

- 2 very ripe bananas
- 50–90g (¼–scant ½ cup) light soft brown sugar
- 50g (½ cup) cocoa powder
- 160ml (¾ cup) thick Greek yogurt* (optional)

From the pantry

- 3 eggs
- 120g (½ cup) unsalted butter*, melted
- 200g (1½ cups) self-raising flour*
- 4 tsp ground ginger
- 1 tsp baking powder*
- 2 tbsp honey (optional)

Preheat the oven to 180°C fan (200°C/400°F/Gas 6) and grease and line a 23cm (9in) square cake tin or rectangular tin of similar dimensions.

To a stand mixer with the whisk attachment fitted, add the bananas and whisk for 1–2 minutes until mashed and pale. Then add the eggs and whisk on high speed for 4 minutes until frothy.

Now pour in the melted butter and sugar and whisk again for 1 minute. Remove the whisk, then into a sieve placed over the bowl, measure the flour, ginger, baking powder and cocoa powder. Sift the dry ingredients into the wet, then gently fold it all together using a spatula until fully combined, but be sure to stop mixing once you see it combined to avoid overmixing.

Pour the batter into the prepared tin, level out and bake for 22–25 minutes until an inserted knife comes out clean.

Allow to cool fully before portioning into 10 pieces. Enjoy as is, or mix up an easy honey yogurt to spoon over the top. For little ones under 12 months, serve with plain yogurt as they must not consume honey before 1 year old.

Love your leftovers

Leftovers will store in an airtight container for 3 days, or you can freeze for 3 months, defrosting at room temperature.

