

# Athlone Education Centre School Challenge

## Chocolate Chip Tray bake

Prep: 20 Mins

Cook: 30 Mins Plus Cooking

Difficulty level: Easy

Serves: Cuts into 32 Small Pieces



### Ingredients

- 190ml rapeseed oil and extra for the tin
- 250g plain flour
- 80g cocoa powder
- 300g light brown sugar
- 2 tsp vanilla extract
- 2 large eggs
- 100g white chocolate chips

### For the Icing

- 150g butter, cubed
- 200g icing sugar, sieved
- 4 tsp cocoa powder
- 2 tbsp milk

### Method

- Heat the oven to 180C/160C fan/gas 4. Oil the base and sides of a 30x23 cm roasting tin that's at least 2.5cm deep. Line with baking parchment. Combine the flour, cocoa powder, baking powder, sugar and a good pinch of salt in a large bowl. Break up any sugar lumps with a whisk.
- Whisk the oil together with the milk, vanilla and eggs in a jug, and pour into the dry ingredients. then stir in the chocolate chips. Stir well using a spatula until there are no pockets of flour. Pour the mix into the prepared tin and bake for 24-30 mins until a skewer inserted into the centre comes out clean. If any wet mix clings to the skewer, return to the oven for 5 mins, then check again. Leave to cool in the tin for at least 20 mins.
- Meanwhile, make the icing. melt the butter, then remove from the heat and stir in the icing sugar, cocoa powder and milk. The icing will be very runny, but will thicken a little as it cools. (If the icing has thickened too much before the cake has cooled, reheat it slightly to make it easier to pour.)
- Pour the chocolate icing over the cake and leave until it has set before slicing into squares.

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