



Fruity Flag Traybake

Ingredients

- 100g butter or baking spread, softened, plus extra for the tin
- 175g self-raising flour
- 50g ground almond (optional)
- 2 tsp baking powder
- 4 large eggs
- 150g caster sugar
- 125ml full-fat Greek yogurt
- zest 2 lemons
- 1 tub cream cheese
- 1 large punnet of raspberries
- 1 large punnet of blueberries
- 200g cream cheese

Method

1. Heat your oven to 180C/160C fan/gas 4
2. Line a 30 x 20cm traybake tin with baking parchment
3. Place the butter, flour, ground almonds (if using), baking powder, eggs, sugar, yoghurt and lemon zest into a large mixing bowl, mix until combined
4. Spoon the mixture into the tin and pop in the oven for 25-30 minutes
5. Cool on a wire rack
6. Spread the cream cheese across the top of the cake and decorate with the berries, copying the picture above!