



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Orange and Blueberry Traybake by David Pengelly

Ingredients

225g (8 oz.) Butter, softened
225g (8 oz.) Caster sugar
4 Large eggs
275g (10 oz.) Self-raising flour
2 Tbsp. Milk
Grated rind of 1 orange
100g Blueberries

Method

- Place the butter, sugar, eggs, flour, milk and orange zest into a mixing bowl and beat until pale and creamy.
- Add the blueberries and spoon into a lined 20cm x 30cm (8" x 12") roasting tin and level the surface.

AGA (2 oven): put the grid shelf on the floor of the roasting oven with the cold shelf on runner 2 and bake for approximately 30 minutes.

AGA (3 and 4 oven): put your tray on the grid shelf on the floor of the baking oven and bake for approximately 30 minutes.

Everhot: bake for about 30 minutes in the centre of the oven set to 180°C.

On removing from the oven sprinkle with granulated sugar and the juice of the orange