

Raspberry & Almond Traybake

Prep: 15 Minutes Cook: 30 Minutes

Ingredients

225 Grams Butter, softened

240 Grams Plain Flour

200 Grams Caster Sugar

100 Grams Almonds

150 Grams Fresh Raspberries

Directions

1. Preheat your oven to 180°C. Grease and line a baking tray with parchment paper.
2. In a mixing bowl, cream together the softened butter and granulated sugar until light and fluffy.
3. Add the plain flour and almonds to the bowl. Mix until well combined, creating a crumbly dough-like texture.
4. Press the dough evenly into the prepared baking tray, making sure to cover the entire bottom.
5. Scatter the fresh raspberries over the dough, pressing them slightly into the surface.
6. Place the tray in the preheated oven and bake for approximately 25-30 minutes, or until the edges turn golden brown and the raspberries have softened.
7. Remove the tray from the oven and let it cool completely before cutting into squares or rectangles.