



White chocolate cakes

Makes 9 squares

Preparation time 10 minutes
Cooking time 30–35 minutes
plus cooling

Ingredients

50g (13/4 oz) butter, softened
50g (13/4 oz) Fairtrade caster sugar
1 tsp Fairtrade vanilla extract
2 medium free-range eggs
100g (3 1/2 oz) self-raising flour
200g (7oz) Fairtrade white chocolate, finely chopped
100g (3 1/2 oz) walnuts, chopped

To cover
200g (7oz) Fairtrade white chocolate
walnuts for decoration

Method

Preheat oven to 160°C/325°F/Gas Mark 3. Grease a high-sided 16cm (7in) square tin with butter and line it with a strip of greaseproof paper.

Cream the butter, sugar, and vanilla in a bowl with an electric beater until smooth and creamy.

Add the eggs one by one, beating well after each addition.

Fold in the flour, then the chocolate and the walnuts.

Spread the mixture in the tin and bake for 30–35 minutes or until set.

Cool in the tin for 10 minutes before turning out.

Melt the white chocolate gently in a bowl placed over simmering water, then pour it over the cooled cake. Allow it to set before decorating with walnuts and cutting in to squares.

Tip:

You may find the white chocolate cakes are already sweet enough without the icing.



About the recipes

Published to coincide with Fairtrade Fortnight (25th Feb – 9th March), DK's Fairtrade Everyday Cookbook contains 100 mouth-watering recipes using Fairtrade ingredients: from One Pot Chicken to Secret Soup, Simple Mango Sorbet to White Chocolate Cakes. The recipes are a combination of prize-winners from a nationwide competition and delicious dishes from top cooks and celebrities including Hugh Fearnley-Whittingstall, Joanne Harris, Steve Redgrave and Ruth Roger. For every copy sold a portion of the cover price will be donated to Fairtrade. Buy it now from www.dk.com/fairtrade RRP £16.99.