

## California Prunes and Peanut Butter Traybake

by Peter Sidwell

**Prep Time:** 15 minutes  
**Bake Time:** 15-20 minutes  
**Oven Temperature:** 170°C  
**Makes:** 12 slices

**Ingredients:** 125g California Prunes  
125g butter  
150g dark brown sugar  
4 eggs  
125g peanut butter  
250g plain flour  
30ml espresso  
12 whole California Prunes



- Here's how:**
1. Preheat the oven to 170°C
  2. In a food processor, blend the California Prunes and butter together until you create a 'prune butter'.
  3. Put the prune butter into a bowl and mix in the dark brown sugar until smooth and fluffy.
  4. Add and mix in one egg at a time and then mix in the peanut butter.
  5. Sieve and fold in the flour and add a splash of espresso to loosen the mixture.
  6. Pour the mixture into a lined baking tray and place the whole prunes in rows to create the portions
  7. Bake for 15-20 minutes or until golden and skewer comes out clean from the centre of the cake.

**Serving Suggestion:** Cut into squares and serve warm with [California Prune Ripple Ice Cream](#)