

Get ready to cook: Tie back long hair, apron on, wash hands. Collect ingredients and equipment

Marble Pear Tray Bake

Weigh and measure carefully

Ingredients

100g caster sugar
100g soft margarine
2 eggs
100g self raising flour
1 tbsp spoon cocoa powder
1 tsp spoon baking powder
1 pear



Equipment

19cm square cake tin or foil trays, weighing scales, mixing bowl, measuring spoons, electric hand whisk, small bowl, sieve, metal spoon, knife, fork, chopping board, spatula, cooling rack.

Weigh and measure carefully. The best sponge will come from using equal weights of sugar, fat, flour and eggs...so start by weighing eggs and use that weight of other ingredients eg if 2 eggs weigh 120g use 120g sugar etc. The best fat to use is cake margarine, avoid low fat spreads they don't work well.

Method

1. Preheat the oven to 180°C or gas mark 4.

Check with an adult before using the cooker



2. Grease and line the cake tin.



3. Cream the sugar and margarine together, ideally using an electric hand whisk, until light and fluffy.



No food mixer?
Use a wooden spoon and beat like mad!

4. In a small bowl, beat the eggs with a fork.



5. Add the beaten egg, a little at a time, to the margarine and sugar.



6. Sieve the flour and baking powder into a bowl.



7. Fold the flour and baking powder into the mixture, a spoonful at a time.



8. Core and chop the pear into small pieces. Scatter pieces of pear into the lined cake tin.



Use bridge and claw grip

9. Spoon half of the cake mixture into the tin.



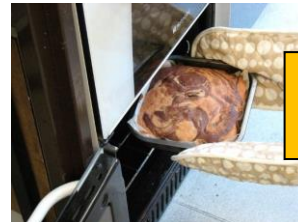
10. Stir in the cocoa to the remaining cake mixture.



11. Spoon the chocolate mixture into the baking tin and then swirl the two mixtures together to create a marble effect.



12. Place in the oven and bake for 20 minutes, until golden brown and springy to the touch.



Use oven gloves.

13. Remove from the oven and allow to cool.

