

Marble pear tray bake



Ingredients

100g caster sugar

100g soft margarine

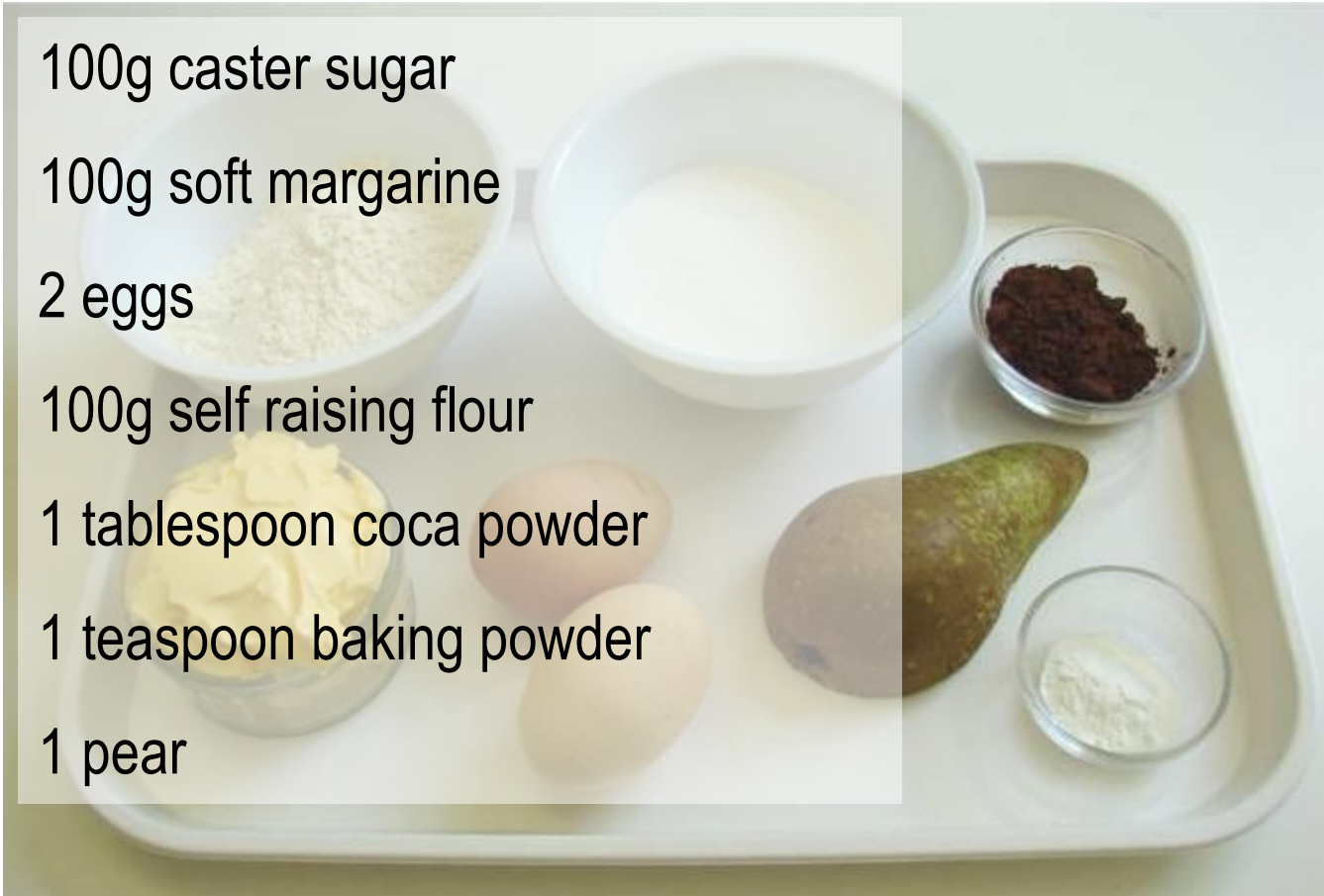
2 eggs

100g self raising flour

1 tablespoon coca powder

1 teaspoon 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

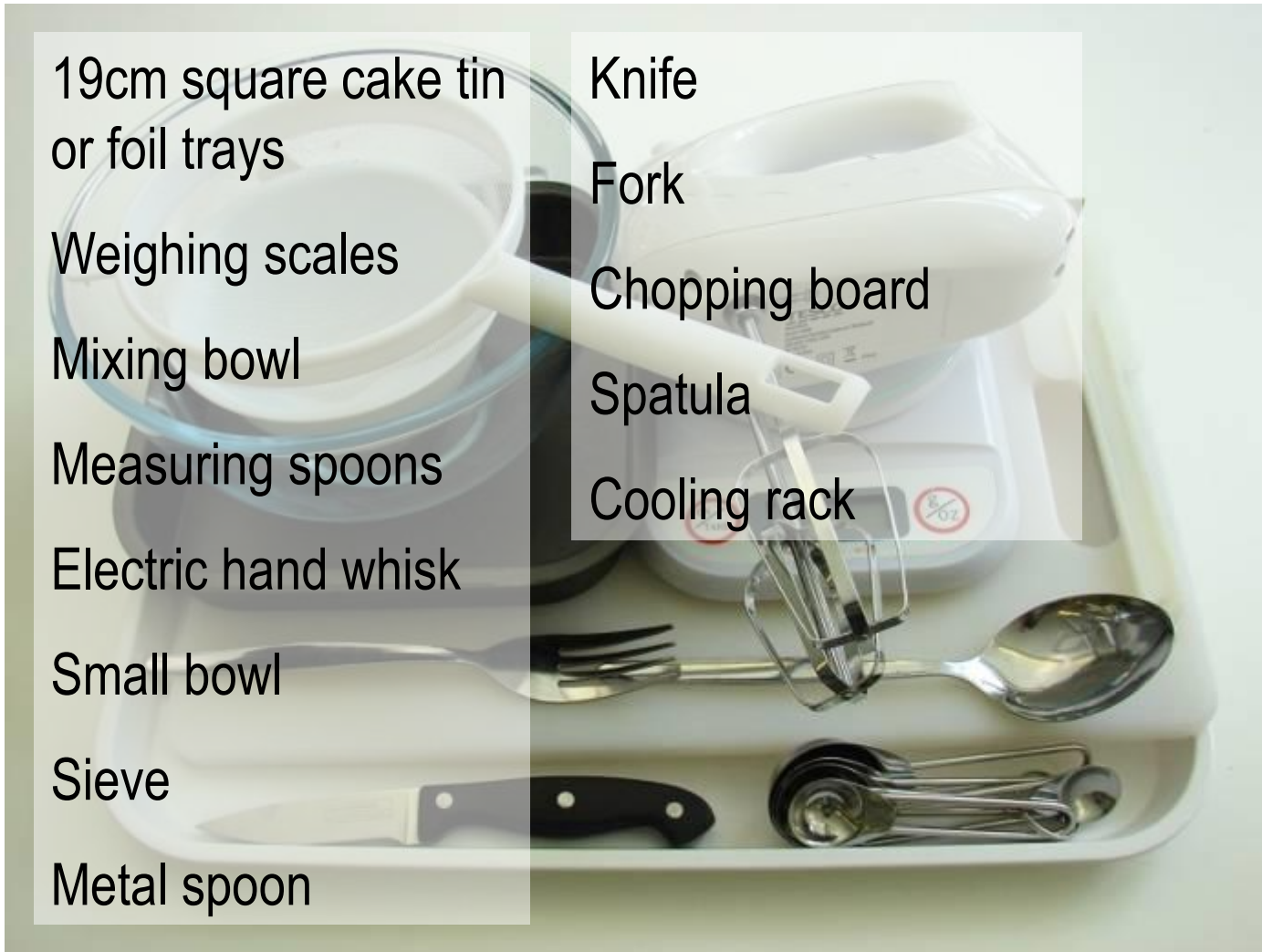
Knife

Fork

Chopping board

Spatula

Cooling rack



Method

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



2. Grease and line the cake tin.



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



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.



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.



13. Remove from the oven and allow to cool.



Top tips

When lining the baking tin it is only necessary to line the bottom. The sides can be greased with oil.

Instead of chocolate, use other spices and fresh fruit, e.g. mixed spice, apricots.