



Marble pear tray bake

Ingredients

100g caster sugar
100g soft margarine
2 eggs
100g self raising flour
1 x 15ml spoon coca powder
1 x 5ml spoon baking powder
½ pear



Equipment

Baking tin (20cm square) or foil tray, weighing scales, mixing bowl, electric hand whisk, small bowl, fork, sieve, spoon, chopping board, knife.



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.



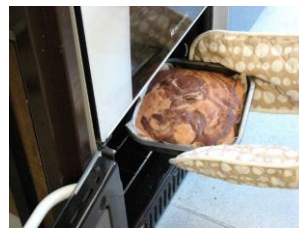
10. Stir in the cocoa to the remaining cake mixture.



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.

