

Marble Pear Tray Bake

Ingredients:

100g Caster Sugar

100g Butter

100g Self Raising Flour

2 Eggs

1 Pear

1 Tablespoon Cocoa Powder

1 Teaspoon Baking Powder (From School)



Bring a 20 x 20cm square baking tin and a piece of tin foil to cover the tin at the end of the lesson.

Method:

1. Preheat oven to 180°C or Gas Mark 4.
2. Weigh and measure out all ingredients accurately.
3. Grease and line the baking tin with some greaseproof paper.
4. Place the butter in a large plastic bowl and soften with a white plastic stirring spoon.
5. Add the caster sugar. Cream the caster sugar and butter ideally using an electric hand whisk, until light and fluffy.
6. In a small bowl, crack the first egg and beat with a fork. Transfer to the large mixing bowl.
7. In a small bowl, crack the second egg and beat with a fork. Transfer to the large mixing bowl.
8. Mix in with the electric hand whisk.
9. Sieve the self-raising flour and baking powder into the large mixing bowl.
10. Fold the flour and baking powder into the mixture using a metal tablespoon.
11. Use a vegetable peeler to remove the skin from the pear. Core and cut the pear into small pieces. Scatter the pieces of pear into the lined cake tin.
12. Spoon **half of the plain cake mixture into the tin.**
13. Sieve in the cocoa to the remaining cake mixture.
14. Spoon the chocolate mixture into the baking tin and then swirl the two mixtures together using a metal tablespoon to create a marble effect.
15. Place in the oven and bake for 20 minutes until golden brown and springy to touch.
16. Remove from the oven and allow to cool on a cooling rack.

