

## Marble pear tray bake

### Ingredients

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

### Equipment

Baking tin (20cm square) or foil tray, 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 baking tin or foil tray.
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 plain 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.

### Skills

Consider the skills you have used and give yourself a score of 1 to 5 for how successful you have been.

Using the oven	Creaming method	Dividing	Lining a tin	Spreading/Marbling