

Equipment

Cake tin, weighing scales, mixing bowl, measuring spoons, small bowl, sieve, metal spoon, knife, fork, chopping board, spatula, cooling rack

Skills

Weighing & measuring, using the oven, creaming, dividing, lining a tin, spreading/marbling

Heat Transfer

Convection

Marble Pear Traybake

Keywords Preheat, grease, cream, beat, sieve, fold, peel, core, chop, swirl.

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

Method

1. Preheat the oven to 180°C.
2. Grease and line the cake tin.
3. Cream the sugar and margarine together 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.