



MARBLE PEAR TRAY BAKE

Simple and super quick to make this tray bake is delicious served with warm custard.



Recipe & image supplied by the Grain Chain:
www.grainchain.com

Skills Check: Follow a recipe; follow food safety & hygiene rules; tidy away; use a sieve; crack an egg; beat an egg; cream fat and sugar; scrape out a bowl with a spatula; divide mixture into tins; use measuring spoons and cups; use weighing scales; cut using bridge/claw technique safely.

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, oven gloves, greaseproof paper.

Allergens*: Wheat | Gluten | Eggs | Milk

Ingredients (serves 8):

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

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 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 in to 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 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.

*Please note the allergens listed are indicative only. Allergens vary depending on brand; check the labels on the products you use.

