

Marble Fruit Cake

Ingredients



100g Caster Sugar	1 x 15ml spoon cocoa powder
100g Margarine	1 x 5ml spoon baking powder
2 eggs	Margarine for greasing
100g Self-Raising Flour	
½ pear/apple	

Method

- ❖ Preheat the oven to 180c. Grease & line the cake tin
- ❖ Place the self-raising flour, eggs, sugar and margarine in a large mixing bowl. Mix together until light & fluffy
- ❖ Core & Chop the pear or apple into small pieces and place in the tin.
- ❖ Divide the cake mixture in half keeping both halves separate.
- ❖ To one half add cocoa powder and mix with a wooden spoon
- ❖ With a metal spoon, swirl the two mixtures in a figure of eight together to create a marble effect, twice. Place in a prepared cake tin.
- ❖ Place in the oven and bake for 25minutes, until well-risen and springy to the touch.
- ❖ Remove from the oven and allow to cool.

Level 4	Level 5	Level 6
With some accuracy & little support student can combine ingredients to the correct consistency of marble cake mixtures and test when cake is cooked	Student works independently to prepare fruit and obtain correct consistency dividing mixtures equally and testing when cake is cooked	Student is able to work independently to prepare fruit and obtain correct consistency dividing mixtures equally and testing when cake is cooked solving any problems that arise without asking for help