

# Squidgy Chocolate Pear Cake

We're not saying you should have cake all the time but sometimes it's OK! This recipe uses store cupboard ingredients and is delicious served with fresh raspberries and crème fraiche. This cake can easily be made suitable for vegans but swapping the milk for a dairy free alternative.

## Ingredients:

75g apple sauce  
 75ml oil  
 200ml **milk** or dairy free alternative  
 1 x 400g tin pears in juice  
 75g sugar  
**175g self-raising flour,**  
**1 tsp bicarbonate of soda**  
 1 tbsp cinnamon  
 44g / 8 tbsp. cocoa powder

## Equipment:

3 mixing bowls  
 Weighing scales  
 Masher  
 Measuring jug or cups  
 Measuring spoons  
 Whisk or fork  
 Cake tin or loaf tin  
 Frying Pan  
 Spatula

## ALLERGENS HIGHLIGHTED IN BOLD

## Instructions:

1. Preheat your oven to 180°C/350°F/gas 4. Using a tiny amount of the oil grease a 450g loaf tin or 20cm cake tin.
2. Drain the pears and put them in your first mixing bowl. Mash the pears to a pulp
3. In the second bowl mix together the flour, sugar, cocoa powder, cinnamon, and bicarbonate of soda. Stir together to thoroughly combine
4. In bowl 3 measure the oil, apple sauce and milk and whisk together until combined
5. Add the milk mixture to the mashed pear and whisk to combine
6. Add the bowl of wet ingredients to the dry ingredients bowl and beat together with a spatula until you have a smooth glossy cake batter
7. Bake in the centre of the oven for 45 minutes, until risen and a small sharp knife or skewer inserted into the centre comes out clean
8. Remove from the oven but leave in the tin for 20 minutes to cool and firm up, before turning out and serving

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