PEAR & CHOCOLATE SPONGE TRAYBAKE

Categoria: Desserts **Tempo di preparazione:** 20 minutes **Difficoltà:** molto facile

Ingredienti per 6

- 200g butter, softened
- 200g caster sugar
- 3 medium eggs
- 175g self raising flour
- 50g cocoa powder
- ½ tsp baking powder
- 2 tbsp milk
- 1 tsp vanilla essence
- 3 ripe pears, halved lengthways, core removed (450g)
- 2 tbsp salted caramel sauce, warmed (40g)

Preparation time: **20 minutes**
Cooking time: **35-40 minutes**
Serves: **6**

Method

Preheat the oven to 180oC, gas mark 4. Grease and line a 20 x 24cm tin with baking parchment.

Place the butter and sugar in a large bowl and whisk until place and fluffy.

Add the eggs, 1 at a time.

Mix together the flour, cocoa and baking powder and fold into the butter mixture with the milk and vanilla.

Spoon into the prepared tin and smooth the surface.

Slice the pear halves and place on top of the cake mixture, still keeping the pear shape but fanning out the slices slightly.

Bake for 35-40 minutes until a skewer comes out clean.

Allow to cool then drizzle with caramel sauce.

Cooks tip: Scatter with flaked almonds before cooking.