

PEAR & CHOCOLATE CAKE

INGREDIENTS

4 large, very firm and hard pears

170 g of '00 flour

30 g of bitter cocoa powder

170 g of sugar

70 g sunflower seed oil or melted butter

2 eggs

125 g of berry yogurt (or classic plain yogurt) at room temperature

130 g dark chocolate (in flakes or drops)

1 sachet of vanilla or 1 teaspoon of extract

1 sachet of baking powder

INSTRUCTIONS

Step 1: To start beat eggs, sugar and vanilla for 2 minutes in a stand mixer with a whisk attachment, until the mixture becomes frothy and light. Then with your machine running add the oil in a thin stream.

Step 2: In a second bowl, sift the flour, baking powder and cacao and then set aside.

Step 3: Now add a third of the flour mixture to the egg mixture and stir until all the flour has been absorbed, then add half of the yogurt mixture and stir until combined.

Step 4: Repeat with the last half of the flour and then the balance of the yogurt. Finally add the chocolate pieces, reserving a few to use on top.

Step 5: Now peel your pears and cut them into 3 mm thick slices, and set aside, it is important that the pears are firm.

Step 6: Now add your cake batter into a greased and lined 24cm, baking tin

Step 7: Now add the sliced pears into the batter, place them in upright so that they create interest, some slices can be pushed all the way into the batter and others you can keep sticking out partially.

Step 8: The trick is to creating a beautiful design of pear and chocolate cake is to not to push the pears below the surface

Step 9: Finally add the reserved chocolate pieces over the top

Step 10: Bake in a preheated oven at 180° for 40 – 45 minutes. The time is indicative and may vary depending on the oven!

Step 11: The pear and chocolate cake is ready when it has risen and a toothpick inserted comes out dry!

THE COOKERY

by The Secret Jozi Chef