

Chocolate Pear Pudding



Serves: 12

Profitability:

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Ingredients:

150g flour

134g margarine

21g cocoa powder

80g sugar

5g baking powder

2g bicarb

3 eggs

300g tinned pears (finely chopped)

Steps:

Drain the pears and purée half

Cream the margarine and sugar, then add the eggs, puréed pears and dry ingredients. Mix until creamed

Slice the remaining pears into your tin and top with the sponge mix

Cover with foil and bake at 180°C for about 45 minutes or until cooked through

Serve with custard or a scoop of ice cream