**Low Sugar Chocolate Cake – (2 LE per slice)**

**10 slices**

* One 415g tin pear halves in juice
* 75g cocoa powder
* 125g caster sugar
* 3 tsp vanilla extract
* 50ml walnut oil
* 1 large egg
* 225g plain flour
* 2½ tsp baking powder
1. Drain the pears, reserving the juice.
2. Measure the cocoa, sugar and 125ml of pear juice into a saucepan, madly whisk it all together and bring to the first 'plop' of a boil.
3. Spoon this mixture, along with the pear halves, into a mixing bowl and leave to cool for 15 minutes.
4. Meanwhile line the bottom and sides of a 20cm round cake tin with non-stick baking paper and preheat the oven to 170C (150C fan-assisted)/ 325F/gas mark 3.
5. Spoon the chocolate mixture, vanilla and oil into a blender, and purée until smooth.
6. Pour this back into the bowl, then beat in the egg. Stir together the flour and baking powder, sift into the bowl and beat until smooth.
7. Scrape the mixture into the cake tin and bake for 40 minutes, or until a skewer comes out clean.