PEAR AND RHUBARB CAKE

125g butter
2 eggs, whisked juice
¾ cup plain flour
2 ½ tspn ground ginger
2 pears, peeled and cored zest on a lemon

¾ cup brown sugar
2/3 cup milk mixed with 1 tsp lemon
½ cup self raising flour
½ tspn bicarbonate of soda
2 rhubarb stalks, finely chopped

1- Preheat fan forced oven to 150 degrees.
2- Grease and line cake tin or muffin tins
3- Melt butter, whisk in sugar until just combined. Remove from heat.
4- Whisk in milk, lemon zest and then the eggs. Transfer to a large bowl and sift in flours, ginger and bicarb of soda. Whisk to combine.
5- Add one finely chopped pear and stalk of rhubarb to cake batter and stir.
6- Pour batter into prepared pan. Arrange the remaining thinly sliced pear and rhubarb on top of the cake batter.
7- Bake for 55 minutes for a cake or 15 minutes for muffins. Cool in pan for 10 minutes then serve.