

PEAR AND RHUBARB CAKE

125g butter

2 eggs, whisked
juice

$\frac{3}{4}$ cup plain flour

2 $\frac{1}{2}$ tspn ground ginger

2 pears, peeled and cored
zest on a lemon

$\frac{3}{4}$ cup brown sugar

$\frac{2}{3}$ cup milk mixed with 1 tsp lemon

$\frac{1}{2}$ cup self raising flour

$\frac{1}{2}$ 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.

*double the
recipe

* make into
small patty
cases.