

PEAR AND RHUBARB CAKE

125g butter

2 eggs, whisked
juice

3/4 cup plain flour + →

2 1/2 tspn ground ginger

2 pears, peeled and cored
zest on a lemon

3/4 cup brown sugar

2/3 cup milk mixed with 1 tsp lemon

1/2 cup ^{plain} self-raising flour + 1 tsp Baking Powder

1/2 tspn bicarbonate of soda

2 rhubarb stalks, finely chopped

use both
amounts
of flour

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.

1 cup + 1/4 plain flour + Baking powder 1 tsp

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.

* replace self raising flour with plain flour and add 1 tsp Baking powder per 1/2 cup of plain!

double the
recipe

* make into
small party
cakes

← make Double so enough
for 30 cupcakes.