PEAR AND RHUBARB CAKE

125g butter

¾ cup brown sugar

2 eggs, whisked

2/3 cup milk mixed with 1 tsp lemon juice

¾ cup plain flour

½ cup self raising flour

2 ½ tspn ground ginger

½ tspn bicarbonate of soda

2 pears, peeled and cored

2 rhubarb stalks, finely chopped

zest on a lemon

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.