



---

Pear and Rhubarb cake

Ingredients

- Eggs whisked 4
- Milk 1 1/3
- Flour plain 1 cup → 2 cups
- Baking powder 2 teaspoons
- Butter 250 grams
- 2 teaspoons of ground ginger.
- 1 1/2 cups of brown sugar
- 4 rhubarb stalks
- Zest and juice of 2 lemons
- 4 pears peeled and cored
- 2 teaspoons of cinnamon.

Method

- Preheat oven to 160 degrees
- Place patty cases into 3 patty pan trays.
- In a small saucepan place butter and put your hot plate on a medium heat.
- Melt butter, whisk in sugar until just combined. Remove from heat.
- Transfer butter mix to a medium bowl and whisk in milk, lemon juice, zest and eggs.
- Sift in flour, cinnamon, ginger and baking powder, mix thoroughly.
- Add finely chopped pear and rhubarb to the cake batter and stir.
- Pour batter into patty cases 3/4 of the way then cook for 15 minutes or until cooked through and lightly browned.