

Pear gingerbread



SYDNEY MARKETS™

Supplying quality fresh fruit & vegetables

Pear gingerbread



Serves: 4

Preparation: 25 minutes

Cooking: 1 hour 20 minutes

250g butter, chopped
(+ extra for greasing)

1 cup firmly-packed brown
sugar

3/4 cup golden syrup

3 (about 700g) Beurre Bosc pears,
quartered

1 egg

1 cup milk

1 1/3 cups plain flour

1 1/3 cups self-raising flour

1 tsp bicarbonate of soda

2 1/2 tsp ground ginger

1. Preheat oven to 170°C. Grease and line base of a 25cm springform pan.
2. Place butter, brown sugar and golden syrup into a small saucepan and cook, stirring often, over medium-high heat until butter is melted and mixture is smooth. Pour into a large heat-resistant bowl. Set aside to cool for 10 minutes.
3. Cut pear quarters lengthways into 4 even slices and arrange over base of pan.
4. Add egg to butter mixture and mix well. Sift flours, bicarbonate of soda and ginger together. Stir half into the butter mixture with half the milk and mix well. Add remaining flour mixture and milk and gently stir to combine.
5. Pour mixture over pears. Bake for 1 hour 15 minutes or until cooked when tested with a wooden skewer. Stand in pan for 10 minutes before turning onto a wire rack. Slice and serve warm or at room temperature.

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