

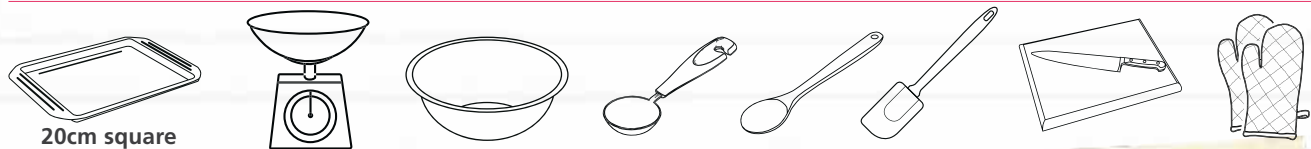
Perfect Pear Surprise



Ingredients

- | | |
|-------------------------|---------------------------------|
| 100g self raising flour | 1 x 5ml spoon ground ginger |
| 100g soft margarine | 1 pear |
| 100g caster sugar | oil for greasing the baking tin |
| 2 eggs | |

Equipment



Method

1. Preheat the oven to 180°C or gas mark 4.
2. Grease the baking tin.
3. In the mixing bowl, mix together the flour, margarine, sugar, eggs and ginger.
4. Using the spatula, place the mix into the tin.
5. Core and slice the pear.
6. Arrange the slices of pear over the top of the cake mix.
7. Bake in the oven for 20-25 minutes, until the cake is golden brown and springy to the touch.

Top Tips

- Use $\frac{1}{2}$ whole meal and $\frac{1}{2}$ plain flour when you make this cake.
- Use different fruit - such as apples, plums or damsons. Pick whatever is in season.
- Make mini-cakes for parties or special treats - they're a great alternative to mince pies!
- Try other spices like cinnamon or mixed spice instead of ginger for a traditional wintry flavour.

Skills

- Weighing and measuring
- Making a cake
- Using a knife
- Using the oven

