



## Pear Cake

<b>What to collect</b>	
<b>Ingredients</b>	<b>Equipment</b>
200g butter	loaf pan
2 ripe pear, peeled & diced	frying pan
3/4 cup caster sugar	chopping board
2 eggs	knife
1 ½ cups self raising flour	electric mixer
1/3 cup milk	wooden spoon
½ teaspoon ground cinnamon	metric measuring cups/spoons
30g butter, extra melted	spice grater
2 tablespoons demerara sugar	
½ teaspoon grated nutmeg	

## What to do

1. Preheat oven to 180C.
2. Grease a loaf pan and line with baking paper, allowing it to overhang.
3. Melt 20g butter in frying pan till foaming, add pears and cook for 1 minute until almost tender. Remove from heat. Arrange pears on the base of the loaf pan.
4. Using the electric mixer, beat 180g of butter and sugar together until pale and creamy.
5. Add eggs one at a time, beating well after each one, until well combined.
6. Stir in the flour, milk and cinnamon and mix until just combined. Pour batter over pears and bake for 35-40 minutes.
7. Remove from oven and let cool for a few minutes.
8. Invert pan and place cake on a wire rack. Set aside to cool.
9. Brush top of the cake with melted butter and sprinkle with Demerara sugar. Use a spice grater to finely grate nutmeg over cake and serve with cream.