



Spiced Pear and Treacle Cake

150g unsalted butter, chopped
1 cup firmly packed brown sugar
½ cup treacle
½ cup golden syrup
½ cup milk
Cheeks of 3 large peeled pears (I use Beurre Bosc pears)
3 eggs lightly beaten
1 ½ cups plain flour
¾ tsp bicarb soda
2 tsp ground ginger
1 tsp mixed spice
1 tsp ground cinnamon

1. Line a 22cm round cake tin with baking paper and preheat oven to 180 degrees Celsius (or 160 fan forced)
2. Place butter, sugar, treacle, syrup and milk in a saucepan over a low heat, and stir for a few minutes until butter is melted and sugar is dissolved. Then pour mixture into a mixing bowl and set aside for 15 minutes to cool slightly
3. Meanwhile, arrange the pear cheeks, flat side down on the base of the cake tin
4. Beat eggs into the cooled sugar mixture with electric beaters or whisk
5. Sift in flour, bicarb soda and spices – mix until well combined
6. Pour mixture gently over pears and bake for 1 hour or until a skewer inserted into the centre comes out clean
7. Set cake aside for 10 minutes then turn onto a serving platter

NOTE

This cake is best served warm with an extra drizzle of golden syrup and a dollop of cream – OR – turn it into a dessert by serving warm with vanilla ice cream or custard!