



# Caramel and Pear Pudding

## Ingredients

- 8 Pears, peeled, cored and cut into wedges
- 30g brown sugar
- 1/3 cup of cream
- 2 eggs
- 50g caster sugar
- $\frac{1}{2}$  tsp vanilla extract
- 50g plain flour
- 50g self raising flour
- 2 tbsp boiling water
- 20g butter

## Method

- Preheat oven to gas mark 4/180 C. Grease a 18cm cake tin.
- Place a layer of pears in the bottom of a cake tin, and put to one side for later.
- Add brown sugar and cream to pan. Cook, stirring for 2mins or until sugar has dissolved and mixture has thickened slightly. Remove from heat and pour over apples
- In a large bowl beat together the eggs, sugar and vanilla until thick and creamy (you may want to use an electric whisk)
- Fold in the flours, then add the boiling water and melted butter.
- Pour over apple mixture and bake for 30-40mins or until a skewer inserted in sponge comes out clean.
- Dust with icing sugar

Enjoy!

