

**USE
IT UP™**

 **COOK
ME**

 **OZHARVEST**

PEAR AND GINGER CAKE



PEAR AND GINGER CAKE



Prep Time



Cooking Time



Serves

A recipe by OzHarvest

NEED

2 cups plain flour

2 tsp baking powder

1/2 tsp salt

2 tsp of either ground

ginger, cardamom

or cinnamon

1 cup of brown

or white sugar

4 eggs

1 cup of veg oil or

light olive oil

2 tsp of vanilla extract

3 large pears, 1 and 1

half pears cored and

diced into chunks and

the remaining 1 and 1

half cored and sliced

A delicious recipe to use up any extra soft pears (or any other similar fruits) from your fridge, perfect for afternoon or morning tea or your kids lunchboxes!

HOW

1. Preheat oven to 175 degrees celsius. Grease and line a 23cm cake tin with baking paper.
2. Mix wet ingredients together in a large bowl and mix dry ingredients together in a separate bowl.
3. Combine dry ingredients into the wet ingredients.
4. Add in diced pear and stir through mixture.
5. Pour mixture into prepared cake tin and lay sliced pear across top.
6. Mix ground ginger and sugar together and sprinkle across the cake mixture.
7. Bake for 50 minutes until a skewer comes out clean and the cake is golden brown.
8. Enjoy!



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**