

INGREDIENTS

3 ripe pears – peeled & cut into chunks
150 g plain flour, sifted
150 g superfine sugar
6 g baking powder
30 g corn starch
1/8 tsp salt
90 g butter (slightly melted)
3 eggs
Icing sugar to sprinkle on cake
To serve:
Whipped cream (optional)



PREPARATION

Pre-heat the oven 180°C/ 350°F.

Cream the eggs and sugar until light and fluffy.

Sift the flour, corn flour, salt and baking powder together. Add the flour mix and stir well, add the butter until the batter is smooth.

Butter a 9 or 10" springform pan. Sprinkle sugar on the bottom.

Peel the skin off the pears, slice and layer them at the bottom of the pan.

Bake until golden brown (about 30 to 45 minutes). Leave to cool before serving. Inverse onto a serving plate.

When cool sprinkle icing sugar on cake.

Serve with whipped cream on the side.