

Pear & Almond Traybake



Serves 8

Prep 15 mins

Cooking 25 mins

Easy

Ingredients

3 pears, peeled & quartered

2 medium eggs

75g caster sugar (reserve 1 tsp to top)

100ml veg oil (use 1 tsp for greasing)

1 tsp almond essence

100g wholemeal flour

1 tsp baking powder

20g flaked almonds

1. Preheat the oven to 180°C/gas 4 and lightly grease a baking tray (approx 20cm x 25cm) with 1 tsp of the rapeseed oil.
2. In a bowl, beat the eggs, sugar, rapeseed oil and almond essence together.
3. Add the flour and baking powder, mix well and add to the baking tray.
4. Arrange the pears on top, sprinkle with the almonds and the reserved tsp of sugar. Bake for 25 minutes. The cake is cooked when a knife inserted into the centre comes out clean.

Chefs tips

5. Tinned pears also work well in this recipe. You could use other fruit such as apples, peaches, nectarines, cherries or plums in this traybake.
6. Try using a different essences, such as vanilla or lemon or add some grated lemon or orange zest.
7. Freeze wrapped in foil or greaseproof in labelled freezer bags for up to three months.