

Tuscan Pear Tray Bake



Serves 10 Prep 20 mins

Cooking 30 mins

Easy

Ingredients

Butter (room temperature) for greasing
280g plain flour
1/2 tsp ground cinnamon
1/4 tsp salt
1/2 tsp baking powder
1¼, tsp bicarbonate of soda
120ml olive oil
190g caster sugar
1 tsp vanilla extract

2 medium eggs
4 pears, peeled, cored & cut
into 1cm cubes (Rocha or Comice
pears)
80g raisins
Zest of 1 unwaxed lemon
30g pine nuts (optional)
2 medium egg whites
Icing sugar for dusting

1. This is an adaptation of Gino D'Acampo's recipe
2. Preheat the oven to 180C/160C Fan, gas mark 4. Grease a tray bake tin, measuring 20 x 28cm, and line with baking parchment.
3. Put the flour, cinnamon, salt, baking powder and bicarbonate of soda in a medium bowl. Set aside.
4. Pour the oil into a large bowl, add the sugar & vanilla extract & whisk using an electric hand whisk. Gradually add the eggs, whisking continually until smooth. Fold in the flour mixture using a wooden spoon, then the pears, raisins, lemon zest & pine nuts.
5. In a separate bowl, whisk the egg whites using a balloon whisk or an electric hand whisk on full speed until they form stiff peaks. Fold the egg whites gently into the mixture in 2 batches using a metal spoon, being careful not to knock out all the air.
6. Tip the mixture into the prepared tin and spread evenly. Bake for 25-30 minutes or until risen and the sides shrink from the sides of the tin. Dust with icing sugar.