



GRANNY WEBB'S

Pear Recipes



STICKY DATE PUDDING WITH A PEAR TWIST

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| 1 cup pitted dates | 1 ½ cups self raising flour |
| 1 ¼ cups water | 1 tsp vanilla extract |
| 1 tsp baking soda | 1 tsp ground ginger |
| 60g butter, chopped | 2 pears, cored and cut into thin slices |
| 1 packed cup brown sugar | |
| 2 eggs | |

Preheat oven to 180C. Grease 25cm cake tin and line base with baking paper.

Place dates, water and baking soda in pot large enough to hold entire mixture, and boil for 5 minutes. Remove from heat and mash with a potato masher to break up dates.

Stir in chopped butter and mix until butter is melted. Mix in sugar and eggs then fold in flour, vanilla and ginger.

Arrange pear slices in a concentric circle around the base of the tin, placing a few slices in the centre. Pour batter over the top and smooth evenly to fully cover the pears.

Bake for 35 – 40 minutes until golden and a skewer inserted in the centre comes out clean. Stand for at least 10 minutes before turning upside onto serving plate.
Serve with toffee sauce and ice cream.

CINNAMON PEAR PIES

4 firm pears, peeled and left whole
1 cup sugar
2 cinnamon sticks
4 cups water

Filling:

$\frac{3}{4}$ cup castor sugar
40g butter, softened
 $\frac{1}{2}$ tsp vanilla extract
 $\frac{3}{4}$ cup cream
2 eggs, separated
1 cup ground almonds
 $\frac{1}{4}$ cup self raising flour

Place pears, sugar, cinnamon and water in a saucepan.

Cover and simmer over low heat for 15 – 20 minutes or until pears are just soft. Allow to cool.

Preheat oven to 180C.

To make filling, place sugar, butter, vanilla, cream, egg yolks, ground almonds, and flour in a bowl and beat with electric mixer until thick and smooth.

Beat the egg whites in clean bowl until soft peaks form.

Fold the egg whites into the mixture and spoon into the base of 4 x 1 $\frac{1}{2}$ cup capacity ovenproof dishes, or in one big dish.

Top with a pear and press so that one-third of pear is submerged in the mixture.

Bake 25 – 30 minutes or until filling is firm. Serve with ice cream.
This pie can also be made with apricots!



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