



# Easy Pear Teacake

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*Variations - you can use any fresh fruit or tinned pie apple or apricot.*

**Traffic light category: Amber Serves: 12 (80g)**

## Ingredients

- ¾ cup plain wholemeal flour
- ¾ cup self-raising flour
- ¾ cup caster sugar
- 1 egg, lightly beaten
- 125g polyunsaturated margarine, melted
- 1 teaspoon vanilla essence
- 2 teaspoons ground cinnamon
- 400g (2-3) pears or apples, unpeeled, diced

## Method

1. Preheat oven to 180°C
2. Line a 20cm round cake tin or 20cm square slice tin with greaseproof paper
3. Place flours, sugar, egg, margarine, vanilla and 1 teaspoon of cinnamon in a bowl, mix until combined
4. Press three quarters of mix into base of prepared tin
5. Scatter diced pears/apples on top of cake mix, sprinkle with remaining cinnamon
6. Drop small pieces of remaining dough on top of fruit so that the fruit is not entirely covered
7. Bake for 40 - 50 minutes
8. Allow to cool before slicing as it is very delicate when warm.



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