

Sticky Pear and Ginger Cake www.bbcgoodfood.com

Ingredients

250g stoned dates, chopped
300ml milk
100g butter
140g ginger jam
3 large ripe pears
175g self raising flour
50g pecan nuts (reserve 10 and chop the rest)
1tsp bicarbonate of soda
2 tsp ground ginger
½ tsp mixed spice
2 eggs beaten

For the syrup

85g light muscovado sugar
150ml brandy (I used rum)

Method

- Put the chopped dates in a pan with the milk, butter, ginger jam and dark muscovado sugar. Heat gently until the butter has melted and the mixture starts to bubble round the edge of the pan. Stir well and cool for 1 hour.
- Heat the oven to 180C/160C fan/gas 4. Line the base of a buttered 23cm springform tin with baking parchment.
- Peel and chop the pears into large chunks.
- Mix the flour, chopped pecans, and bicarb with the spices, then stir in the cooled date mixture and the beaten eggs. Stir in the chopped pears.
- Pour into the tin and scatter the roughly broken reserved pecans on top.
- Bake for 40 mins, then cover the top loosely with foil and return to the oven for a further 25-30 mins more, until a skewer inserted into the middle comes out with just sticky crumbs. The cake may look a little wet around the pears.
- Make the syrup by dissolving the light muscovado sugar in a pan with 50ml of water until syrupy, add the alcohol and set aside.
- Drizzle the syrup over the warm cake to serve as an alternative to sticky toffee pudding with cream or ice cream

