

Caramel Pear Pudding

Ingredients

- 2 cups plain flour
- 1 1/3 cups sugar
- 3 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- Pinch ground cloves
- 1 cup whole milk
- 8 medium pears, peeled and cut into small cubes
- 1 1/2 cups packed brown sugar
- 120g butter
- 1 1/2 cups boiling water
- Whipped cream, to serve.



Directions

1. Preheat oven to at 200°C.
2. In a large bowl, combine the flour, sugar, baking powder, cinnamon, salt, and cloves.
3. Beat in milk until smooth.
4. Stir in the pears.
5. Spoon into baking dish.
6. In another bowl, combine the brown sugar, butter and water.
7. Pour over batter.
8. Bake, uncovered, for 45-50 minutes.
9. Serve warm, with whipped cream.