

# Pear gingerbread pudding



Gingerbread was traditionally made across Wales and sold at many of the country fairs. This recipe has the addition of caramelised pears for a warming pudding.

**Serves 8 | Prep 30 minutes | Cook 40 – 45 minutes**

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## Ingredients

### For the topping

4 medium ripe but firm pears, peeled, cored and cut into thick slices  
50g butter  
75g light muscovado sugar

### For the gingerbread

1 rounded teaspoon ground ginger  
1 ball of preserved ginger, finely chopped  
175g self-raising flour  
½ teaspoon freshly grated nutmeg  
½ teaspoon ground cinnamon  
2 large eggs, beaten  
2 tablespoons black treacle  
100ml milk  
75g butter, melted  
150g light muscovado sugar  
salt

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## Method

- 01** For the topping, cream together the butter and sugar and smear over the base of a 24cm ovenproof dish, then arrange the pears on top.
- 02** To make the gingerbread, sift the flour, spice, and a pinch of salt into a bowl.
- 03** Beat together the eggs, treacle, milk, melted butter and sugar and mix in the dry ingredients and the preserved ginger. Pour over the pears, making sure they are all covered.
- 04** Bake at 180°C/350°/Gas 4 for 40 – 45 minutes or until just firm to the touch then remove and leave to stand for about 10 minutes.
- 05** Run a knife around the sides to release the edges then place the serving plate on top and invert the dish.
- 06** Serve warm with custard flavoured with rum, if you wish.