



Pear and Elderflower Upside-Down Cake

Serves 12

Ingredients:

- 350g self-raising flour
- 2tsp baking powder
- 190g caster sugar
- 3 medium eggs
- 270ml natural yoghurt
- 100ml vegetable oil
- 3tbsp elderflower cordial
- 4 ripe pears, peeled, cut in half and pits removed

Method:

1. In a bowl mix flour, baking powder and sugar
2. In a second bowl beat the eggs with yoghurt
3. Stir in vegetable oil
4. Add into the flour mixture and stir until just combined
5. Mix in the elderflower cordial
6. Arrange pears at the bottom of the baking tin
7. Delicately pour over cake batter
8. Bake at 180°C for about 60 minutes

