

Fudgy Coffee Cake



Ingredients

250g butter – softened

250g castor sugar

250g self raising flour

1tsp baking powder

A pinch of salt

3eggs

1/4cup milk

For the topping:

1large tin of canned pears

3blocks of caramel fudge – crumbled

2Tbs dark brown sugar

2Tbs butter – melted

Method

Place all the ingredients for the cake in a bowl or your mixer and beat until the mixture is fluffy, white and creamy.

Use a spring form pan for this cake or if you do not have one, a normal tin will do, just grease with cooking spray and line with grease proof paper.

Pour the melted butter in the bottom of the pan and swirl around to coat the whole bottom of the pan.

Drizzle the brown sugar and the crumbled fudge over the butter.

Now lay the pears in a circle in the bottom of the pan(pip sides up).

Spoon the batter on top of the pears and lightly tap the pan so that the batter will fill all the gaps.

Bake for about 40 -45 minutes or until skewer comes out clean.

Remove from the oven, let the cake rest for a while and then undo the clips of the pan, invert a cake plate onto the cake and turn the cake so that the pears and fudgy goodness is now on the top.