

### **Pear, Hazelnut and Chocolate Cake**

100g blanched hazelnuts  
140g self-raising flour  
175g butter, cut into small pieces  
140g sugar  
2 large **eggs**, beaten  
5 small, ripe Conference pears  
50g dark chocolate, chopped into small chunks  
2 tbsp apricot jam

Heat oven to 160C/fan 140C/gas 3. Line a 20cm round cake tin. Grind the hazelnuts in a food processor until fairly fine. Add the flour and mix briefly. Add the butter and pulse until it forms crumbs. Add the sugar and eggs and mix briefly. Peel, core and chop two of the pears. Stir the pears and chocolate lightly into the cake mixture.

Spoon the mixture into the prepared tin and smooth the top. Peel, core and slice the remaining pears and scatter over the top of the cake. Press down lightly and bake for 50-60 minutes, until firm to the touch. Cool in the tin for 10 minutes, then turn out and cool on wire rack. Warm the jam and brush over the top. Serve warm or cold.

### **Squidgy Spiced Apple Cake**

125g butter  
225g dark muscovado sugar  
2 **eggs** , lightly beaten  
225g plain flour  
2 tsp **baking powder**  
2 tsp freshly grated nutmeg  
1 tsp ground cinnamon  
300g cooking apples , peeled, cored and diced  
2 tbsp **clear honey**  
2 tbsp unrefined demerara sugar

Heat the oven to 160C/fan 140C/gas 3. Cream the butter and muscovado sugar, then mix in the egg. Sift over the flour, baking powder and spices. Fold together, then stir in the apple.

Pour into lined 20cm springform cake tin and bake for 1 hour, or until risen and browned. Combine the honey and demerara and spread over the cake while still warm. Keeps for 3-4 days wrapped in foil.

### **Mango Style Apple Chutney**

500g Bramley apples, peeled, cored and coarsely chopped (or rhubarb)  
270g chopped dried fruit eg. apricots, peaches (gives a more Indian effect), sultanas, dates (more traditional)  
6 cloves garlic, peeled and crushed  
2 inches of root ginger, peeled and grated  
400ml cider vinegar  
385g sugar  
½ tsp cayenne pepper

Bring all the ingredients to boil in a large, steel pan. Simmer vigorously, stirring frequently, for about 30 minutes until you have a thick, jam like consistency.

Pour into sterilized jars (wash in soapy water, air dry and then warm in a 100C oven). Cover with non reactive lid. Store in a cool, dark place for a few weeks to mature before eating. Makes 750ml.

### **Flat Apple and Vanilla Tart**

375g pack puff pastry  
5 large eating apples  
Lemon juice  
25g butter  
2 tbsp sugar  
Vanilla extract  
3 rounded tbsp apricot conserve

Heat oven to 220C/fan 200C/gas 7. Roll out the pastry and trim to a round about 35cm across. Transfer to a lined baking sheet.

Peel, core and thinly slice the apples and toss in the lemon juice. Spread over the pastry to within 2cm of the edges. Curl up the edges slightly to stop the juices running off.

Dot the top with the butter and sprinkle with vanilla and caster sugar. Bake for 15-20 mins until the apples are tender and the pastry crisp.

Warm the conserve and brush over the apples and pastry edge. Serve hot with vanilla ice cream or crème fraîche.