



CARAMEL &

PEAR BLONDIES

SERVES 12



CARAMEL & PEAR BLONDIES

Ingredients

100g butter

200g demerara sugar

4 tbsp salted caramel

2 eggs, beaten

1 tin of pear quarters, cut into chunks

100g white chocolate, cut into chunks

200g self-raising flour



CARAMEL & PEAR BLONDIES

Recipe

- 1 | Heat the oven to 180C.
- 2 | Line a 22cm square baking tray with baking paper.
- 3 | Melt the butter in a saucepan, heat until the butter turns golden brown.
- 4 | Add the sugar and caramel, and heat gently for a minute.
- 5 | Cool to luke-warm, then mix in the eggs, pears and chocolate.
- 6 | Put the flour in a bowl and gradually stir in the caramel mix. Pour into the tin.
- 7 | Bake for 25 mins until risen and golden.
- 8 | Leave to cool then serve.



CARAMEL & PEAR BLONDIES

Cost

Butter - £1.14

Sugar - 40p

Eggs - 16p

Caramel - 90p

Pears - 80p

Chocolate - 53p

Flour - 6p

TOTAL - £3.99

