Spiced Zucchini Pear Cake

Equipment:

Knife
Chopping board
1 Cup measure
½ cup measure
½ teaspoon measure
Peeler
Grater
Cake pan
2 large bowls
Wooden spoon
Skewer
Cake cooling rack
Ingredients:

1 ¼ cups plain flour
1 ½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon ground ginger
½ teaspoon salt
½ teaspoon baking powder
½ teaspoon baking soda
½ cup oil
½ cup brown sugar
½ cup white sugar
2 eggs
1 cup zucchini, grated
1 cup pears, peeled and diced

What to do:

• Preheat oven to 175 degrees.
• Grease and flour a 20cm square pan
• In a bowl, combine the flour, cinnamon, nutmeg, ginger, salt, baking powder, and baking soda.
• In another bowl, mix together the oil, eggs, and sugar.
• Add the dry ingredients to the egg mixture and mix with a spoon until the dry ingredients are fully mixed into the wet ingredients.
• Fold in the zucchini and chopped pears.
• Bake for 30-35 minutes or until a skewer inserted into the center of the cake comes out clean.
• Let cool in the pan for 10 minutes, then turn onto a cake cooling rack to cool completely.