

W I L D E

CREATIVE  
COMMUNICATIONS

# PEAR RASPBERRY AND HONEYBUNS



**SERVES: 4**

**COOKING TIME:  
15 MINUTES**

## METHOD:

Preheat the oven.

Place the paper cake or muffin cases in bun or muffin tins (the recipe makes 10 large or 15 small cakes approx).

Cream together the butter and sugar until light and fluffy.

Add the beaten eggs gradually (add a little flour if the mixture begin to curdle).

Stir in the honey, then add the cinnamon and flour.

Carefully fold in two thirds of the fruit.

Divide the mixture equally between the paper cases. Sprinkle the remaining fruit on top.

Bake for 15 minutes, until golden brown. When cooked, place the buns on a cooling rack.

Warm the remaining honey in a saucepan and then to glaze, brush over the top of each bun.

## INGREDIENTS:

110g (4oz)

Butter, softened

85g (3oz)

Caster sugar

2

Eggs, beaten

30g (1oz)

Honey

1 x 5mlsp (1tsp)

Cinnamon

140g (5oz)

Self raising flour, sifted

2

Small firm pears, peeled, cored and chopped into small pieces

85g (3oz)

Raspberries

To glaze, 2 x15mlsp (2tbsp) honey

Paper cake cases or muffin cases

## TEMPERATURE:

180°C, 350°C, Gas Mark 4

MAKING PEOPLE HUNGRY...