

Winterval: Pear, cinnamon and raisin pastry



You will need:

1-2 tbs cinnamon
Handful of raisins
50g butter (melted)
1 Tbs brown sugar
3-4 Sweet dessert pears
500g Ready made puff pastry block
(frozen or fresh) if frozen defrost out
of
freezer for 2.5 hours before using.
Take out of fridge 30 mins before
making

You will also need

Baking paper
Rolling pin
Flour for rolling
Pastry brush
Knife and chopping board

Cannon Hall's walled garden is home to our Heritage Pear Collection.

You will find lots of unusual or very old pear trees in the garden.

Why not be inspired by the gift of the first day of Christmas to try a tasty pear recipe?



Preheat oven to Gas 5/190c/375f.



Ask an adult to thinly slice the pears. Take out any pips or rough core. Leave the skin on.



Roll out your pastry block. Or make two smaller pastry bakes and cut into two. Roll out the pastry until it is between 0.5/1 cm thick rectangle square.



Melt the butter and mix in the sugar and cinnamon.
Layer the pears....in a single layer on top of the pastry.
Brush all the pastry with the cinnamon butter.
Scatter with a handful of raisins (if liked).



Bake for 15/20 mins on a middle shelf (not at the top of the oven) .



Eat warm (serve with cream or Ice cream)
Store In the refrigerator after cooling.