



## Pear & Boysenberry Summer Shortcake

🕒	Prep time:	20 mins
👤	Cook time:	30 mins
🍽️	Serves:	12



### Ingredients

- 1 1/4 cup flour
- 1 1/2 tsp baking powder
- 1/2 cup fine semolina
- 1/2 cup caster sugar
- 175g butter
- 1 egg, beaten
- 2 Tbsp cold water or milk
- 1/2 cup **Craig's Boysenberry Jam**
- 410g can **Wattie's Pear Quarters in Clear Fruit Juice**, drained

### Method

1. Preheat oven to 180°C.
2. Rub together flour, baking powder, semolina, caster sugar and butter in a mixing bowl until the mixture resembles crumbs.
3. Add beaten egg and water or milk and mix until the mixture forms small moist balls of dough. Take 2/3 of the mixture, lightly knead and press out to fit a 23cm diameter loose bottom tart tin.
4. Spread with **Craig's Boysenberry Jam**, arrange sliced **Wattie's Pear Quarters** evenly over jam. Scatter with remaining crumbled dough.
5. Cook for 25-30 minutes or until golden. Cool on a wire rack, cut into 12 pieces. Serve warm as a dessert with custard, yoghurt or cream, any leftovers will make popular lunch box fillers.

### Tips

You do not have to use semolina, but it will add a delicious crunchiness to the shortbread. Replace with an extra 1/2 cup flour.