

PEAR AND BOYSENBERRY SUMMER SHORTCAKE



Serves 12



Prep Time 20 minutes



Cook Time 30 minutes



INGREDIENTS

- 1 ¼ cups flour
- 1 ½ tsp baking powder
- ½ cup fine semolina
- ½ cup caster sugar
- 175 g butter
- 1 egg, beaten
- 2 Tbsp cold water or milk
- ½ cup **Craig's Boysenberry Jam**

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.

- 410 g can **Wattie's Pear Quarters in Clear Fruit Juice**, drained

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.