

Oat, Pear and Raspberry Loaf

Ingredients

Topping

- 25g/1oz/¼cup rolled oats
- 55g/2oz/¼cup soft brown sugar
- 2tbsp plain flour
- 25g/1oz chilled butter, cut into small pieces
- 55g/2oz/¼cup caster sugar
- 2 eggs
- 1tsp natural vanilla extract
- 185g/6½oz/1½cup plain flour
- A pinch of sea salt
- 1tsp baking powder
- 2 ripe pears, peeled, cored and diced
- 60g/2¼oz/½cup raspberries, fresh or frozen.

Cake

- 100g/3½oz/1cup rolled oats
- 375ml/13fl oz/1½cups boiling water
- 150g/5½oz unsalted butter, diced
- 115g/4oz/½cup soft brown sugar



Method

1. Preheat the oven to 180°C(160°Cfan/350°F/Gas4).
2. To make the topping place all the ingredients into a bowl and rub the butter into the mixture with your fingertips until well incorporated and small clumps form.
3. To make the cake, place the oats into a bowl and pour over the boiling water. Stir and leave to cool until lukewarm.
4. Cream the butter and sugar in a bowl until pale and creamy.
5. Add the eggs one at a time, beating well after each addition.
6. Mix in the vanilla, sift the flour, sea salt and baking powder into the bowl.
7. Drain any excess water off the oats then add them to the mixture and fold to combine.
8. Spread ⅔ of the mixture into a greased or non-stick 19 x 11 cm (7½ x 4½ in) loaf tin.
9. Sprinkle with the pears and raspberries, top with the remaining cake batter then sprinkle the topping over evenly.
10. Bake for 1 hour 10 minutes, or until a skewer inserted into the centre of the cake comes out clean.
11. When it is cold, turn out onto a plate before quickly transferring to a wire rack with the topping facing upwards.
12. Serve in slices with butter.

NOTES