

Less than 45 minutes

Serves 6-8

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Ingredients:

- 1 box (500g) vanilla cake mix
- 1 can (410g) pear halves
- 1 slab (80g) white chocolate, chopped

Sauce:

- $\frac{1}{3}$  cup (80g) sugar
- $\frac{1}{3}$  cup (80g) butter
- 1 cup (250ml) cream

Nice to have:

- 1 packet (100g) almond flakes
- 1 cup (250ml) cream, whipped + extra for serving

Method:

1. Preheat oven to 180°C.
2. Grease a 1.5L capacity baking dish.
3. Prepare cake mix according to packet instructions.
4. Drain pear halves and slice into quarters.
5. Spoon half the batter into the baking dish.
6. Scatter over pear and chocolate.
7. Pour over remaining batter and sprinkle with almonds, if using.
8. Bake for 35-40 minutes until a skewer inserted into the centre of the pudding comes out clean. (Cover with foil if the top browns too quickly.)
9. Heat sugar, butter and cream together until sugar has melted. Pour over hot pudding.
10. Stand for 15 minutes and serve with almond flakes and a dollop of cream, if you like.