



PREP: 15 min
COOK: 90 min
SERVES: 8

Pear Tahini Crumble Loaf

In season pears give this loaf a natural sweetness, partnered with the earthy, nutty flavours of tahini and hazelnuts. Slice thickly and serve with honey and yoghurt.

Ingredients

Loaf

- 100g unsalted butter
- $\frac{3}{4}$ cup (180ml) Queen Pure Maple Syrup
- $\frac{1}{4}$ cup (60ml) milk
- 2 eggs
- 75g tahini
- 2 tsp Queen Organic Vanilla Extract
- 75g almond meal
- 2 cups (300g) self-raising flour
- 1 tsp cinnamon
- $\frac{1}{2}$ teaspoon bicarbonate soda
- 3 William Bartlett pears – peeled, cored and chopped

Method - Loaf

STEP 1

Preheat oven to 160C (fan forced). Lightly grease and line a large 13cm x 23cm loaf tin. In a small saucepan, melt the butter over medium heat and cook for 4-5 minutes or until foamy and nut brown. Pour into a large bowl and set aside to cool slightly.

STEP 2

Add the maple syrup, milk, eggs, tahini and vanilla, and whisk well to combine. Add the almond meal, self-raising flour, cinnamon and bicarbonate of soda and whisk until smooth. Stir through the chopped pears and pour into prepared loaf tin.

Method - Crumble

STEP 1

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Ingredients

Crumble

40g unsalted butter

½ cup (75g) self-raising flour

2 tbsp brown sugar

1/3 cup (40g) hazelnuts, roughly
chopped

Method - Crumble

To make crumble, place the butter, flour and sugar in a bowl and mix to combine. Add hazelnuts into mixture. Sprinkle over the cake. Bake for 1 hour 15 minutes or until an inserted skewer comes out clean. Set aside in the tin to cool completely before serving

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