Danish pear cake

Ingredients	Serves 12	Serves 50
Fresh pears	940 g	3.75 kg
Can of plums	1	4
Margarine	375 g	1.5 kg
Sugar	375 g	1.5 kg
Eggs	3	12
Self raising flour	375 g	1.5
Lemon juice	50 ml	200 ml
Chopped nuts	50 g	200 g
Sultanas	200 g	800 g
Ground cinnamon	1 tsp	packet
Ground nutmeg	1 tsp	packet
Ice cream and/or cream for serving		

Method

1. Pre heat oven to 180c.
2. Peel and core the pears, slice and cook until soft. Combine with plums.
3. Melt the margarine
4. Beat the eggs with sugar.
5. Combine egg mix with margarine and flour.
6. Layer the cake mix, fruit, nuts, sultanas, spices, lemon juice and more cake mix.
7. Bake for about 40-50 minutes.