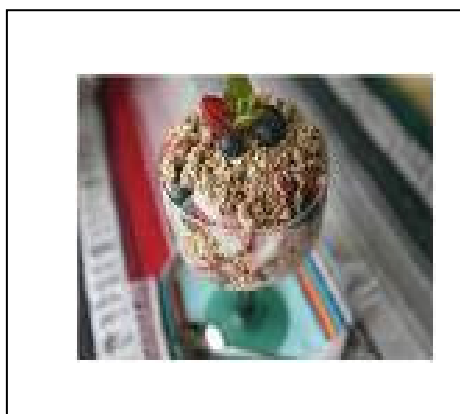


1. Put pears, vanilla, honey, apple and lemon juice in a bowl cover and cook for 4-7 minutes on FULL power until pears are soft. When cooked blend or mash to make puree.
2. Put margarine in a bowl and melt on MEDIUM for 30-50 seconds.
3. Add biscuits, oats, almonds and lemon rind to margarine, mix together well.
4. Put layers of pear mixture and biscuit mixture in one large or small individual bowls.
5. Serve with natural yoghurt as topping

800g pears, cored and chopped
1 tbsp honey
50ml apple juice
1 lemon, rind and juice
1 tsp vanilla essence
50g margarine
150g ginger biscuits, crushed
50g oats
25g flaked almonds

'What's Cooking!' Recipe Card

Snacks and treats

CRUNCHY PEAR AND GINGER LAYER**Food Fact:-**

Pears are a good source of the fibre pectin that helps with bowel function but also helps to eliminate cholesterol. Pears are very easy to digest for people with digestive problems.

Preparation time 4MINS

Cooking time 6MINS

Makes 3-4