

## Butterscotch pears with toffee topping

**Question 14: The sequence of steps, in order, for the preparation of the pears is**

- a) combine ingredients, heat over a medium heat, spread on baking sheet.
- b) preheat oven, heat sugar, make butterscotch.
- c) combine ingredients, preheat oven, make butterscotch.
- d) preheat oven, baste pears, make butterscotch.

**Question 15: When is the toffee broken into pieces?**

- a) just before serving, when used as a topping for the pears
- b) before it is put into a pot, while the pears are cooking
- c) once the mixture has cooled and set on a non-stick baking sheet
- d) after it has gone through a grinder but before the pears are cooked an P Next |

**Question 16: The given recipe provides for**

- a) half a pear per serve.
- b) one pear per serve.
- c) two pears per serve.
- d) six pears per serve.

**Question 17: The pears are initially cooked**

- a) before preheating the oven.
- b) while preparing the butterscotch.
- c) and then allowed to cool.
- d) on a hotplate in a saucepan.

**Question 18: Immediately before the pears are served they are**

- a) sprinkled with ground toffee.
- b) topped with small toffee pieces.
- c) tested for softness.
- d) basted for 5 minutes.

**Question 19: How long will the pears take to prepare on the hotplate?**

- a) 2-3 minutes
- b) 5 minutes
- c) 20 minutes
- d) 22-23 minutes

**Question 20: Which statement is correct?**

- a) Caramel can be used as a substitute for the butterscotch.
- b) The ground toffee is added to the pears while they are still hot.
- c) There is more cooking preparation for the pears than for the toffee.
- d) The toffee and the pears can be stored in a jar for later use.