

# PEAR CAKE



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 1 hr - **Equipment :** -

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**Ingredients :** 8-10

- 2 ripe pears sliced - 50 g roasted hazelnut - or chocolate (optional) - SWEET CAKE BATTER: - 2 eggs - 100 g unsalted butter - 175 g caster sugar - 225 g self-raising flour - 1 tsp baking powder - 2 tbsp. milk

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1. Preheat the oven to 180°(170°fan, gas mark 4).
2. Prepare the SWEET CAKE BATTER: Place all the ingredients in the bowl. Run the PASTRY/CAKE programme. Scrape down the wall of the bowl, if necessary
3. Add the pears and hazelnuts at the end and restart the programme for 10 seconds.
4. Butter and flour a large loaf tin. Pour the batter into the prepared tin and using a knife, score the batter lengthwise, once. Bake for about 1 hour until well risen and golden.
5. Turn the pear cake out onto a rack to cool. When cold, serve with a scoop of vanilla or caramel ice cream.

Cook Expert ■