

# My Recipe Obsession

## Pear Cake #9

- *Serves:* 10-12
- *Hands-on Time:* 60 minutes
- *Baking and Cooling:* 2-3 hours

### Ingredients:

#### *Bottom Pear Layer (which will become the top):*

- 4 Bosc pears (rock-hard)
- 1 cup pear nectar
- 3 tbsp. dark brown sugar



#### *Cake Batter:*

- One 796ml (28oz) can Bartlett pear halves in pear juice
- 250 grams (approx. 1 cup + 2 tbsp.) unsalted butter, softened
- 250 grams (approx. 1 ¼ cup+ 1 tsp.) granulated sugar
- 4 large eggs
- 75 grams (approx. ¼ cup) Greek-style yogurt
- ½ tsp. vanilla bean paste or ¾ tsp vanilla extract
- ¼ tsp. pure almond extract
- 260 grams (approx. 1 ¾ cups + 2 tbsp.) self-rising flour\*
- 1 tsp. baking powder
- 1 tsp. ground ginger

### Steps:

1. Prepare the pan by lining a deep, 9" cake pan with aluminum foil, being careful not to tear the foil. Spray the foil-lined pan with cooking spray. Sprinkle the 3 tbsp. of dark brown sugar evenly over the bottom of the pan. Set aside. Take 4 Bartlett pear halves out of their tin and cover with paper towelling to absorb moisture while you continue with other parts of the cake. Just before you start to make the batter, gently press each pear half with paper towel to remove more moisture – you won't get it all but you will get enough to dampen the paper. Chop the pears into ½" cubes and set aside in a bowl lined with paper towel.
2. Pour the pear nectar into a small saucepan and, over medium heat, reduce to ¼ cup (takes about 15 minutes). Remove from heat and set aside.
3. Making the bottom (it will become the top when you flip it): Peel the Bosc pears, cut in half lengthwise. Then remove the core with a spoon or melon baller. Cut the pear halves into ¼" slices starting at the bottom and working up towards the top, stopping short of the top so that the slices remain connected at the top of the neck. Fan out the sliced halves and place in the pan, necks towards the centre of the pan and insides facing up. The outsides of the pear are

down, resting on the bottom of the pan. Pour the reduced nectar evenly over the pears. Set aside. Set the oven to preheat to 325F.

4. To make the cake batter: Combine the butter and granulated sugar in a large bowl and beat together until light and smooth. This will take about 5 minutes with an electric hand mixer or 3 minutes with a stand mixer fitted with the paddle.
5. Add the eggs, one at a time, beating well after each addition. Add the yogurt, vanilla bean paste, and almond extract and beat well to combine. The batter may look curdled – that’s okay.
6. Whisk together the flour, baking powder, and ginger. With a spatula, gently fold the flour mixture into the butter/sugar/egg mixture just to combine. It will be quite a thick batter. If you find it too thick, stir in a little more yogurt so that it’s of a dropping consistency.
7. Using half the batter, drop in mounds on top of the pears in the pan and carefully spread the batter to cover the pears completely. Scatter the chopped pears evenly over the batter. Cover the chopped pear layer with the remaining batter by dropping it in mounds over the pears and then spreading carefully to cover.
8. Bake cake in the centre of the oven until a tester near the centre comes out clean (about 1 hour and 25 minutes). At about the 1 hour, 15 minute mark you may want to place a piece of aluminium foil over the top of the cake if it is browning too quickly.
9. Once the cake is out of the oven, leave it to cool in the pan for 15 to 20 minutes. When cooled, flip the cake pan and turn it out onto a plate and carefully remove the foil. Let the cake cool completely. Enjoy!

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\*You can buy self-rising flour or you can make your own by adding 1 1/2 tsp. baking powder and ½ tsp. fine salt for each cup of all-purpose flour.