

Simple Pear Cake Recipe

Serves: 6-8 | **Prep Time:** 30 Min | **Cook Time:** 45 Min | **Difficulty:** Easy



INGREDIENTS

- 2 lbs. (1 kg) of Williams or Bartlett Pears
- 5 ounces (150 g) of "00" Flour
- 5 ounces (150 g) of Sugar
- 1 Egg
- 1 Egg Yolk
- 4 ounces of Milk
- 2 ounces (50 g) of Butter
- 2 teaspoons of Baking Powder
- 1 Lemon
- Bread Crumbs

DIRECTIONS

1. Butter a baking pan and coat it with fine breadcrumbs.
2. Peel the pears and put them in a bowl with water and the juice of a lemon.
3. Cut the fruit into small cubes and return them to the acidulated water.
4. In a separate bowl, whisk the egg and yolk with the sugar, flour, baking powder and milk.
5. Add the fruit to the batter and mix well.
6. Pour the mixture into the pan and spread it evenly.
7. Cook in a hot oven at 350°F for 45 minutes.
8. When it is well browned, remove and let rest for 5 minutes.
9. Transfer the cake to a serving plate and serve.