

Cardamom Pear Cake

Ingredients

3/4 c Unsalted Butter
1 c Sugar
2 T Molasses
1 1/2 t Vanilla Extract
1 T Candied Ginger (chopped)
2 Eggs (room temperature)
1 3/4 c Flour
1 1/2 t Baking Powder
1/2 t Salt
1 t Ground Cardamom
1/2 c Buttermilk (room temperature)
6 Pears (small, peeled and cored)
1 c Powdered Sugar (sifted)
3 T Heavy Cream

Instructions

1. Peel and core pears then set aside. Generously grease and flour a 10-inch tube pan then set aside. In a bowl, whisk together the flour, baking powder, 3/4 teaspoon cardamom and salt, then set aside.

2. In a stand mixer fitted with the paddle attachment, cream the butter on medium-high speed until creamy and smooth, about 1 minute. Turn the mixer speed to low; add the sugar, molasses, and vanilla to the butter; and mix until incorporated. Then turn the speed to medium-high and mix until light and fluffy, about 3 minutes. Add the ginger and mix until incorporated.

3. Turn the speed to medium-low and add the eggs, one at a time, beating just until combined. Scrape the bowl after each addition. Preheat the oven to

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350 degrees F.

4. Add one-third of the flour mixture to the butter mixture, mixing on low speed, just until combined. Add half of the buttermilk and mix to incorporate. Repeat with another one-third flour, the remaining liquid, and then finish with the final one-third flour, scraping the bowl and paddle after each addition.

5. Scrape the batter into the prepared pan and smooth the top with a spatula. Gently tap the pan on the counter several times to release excess air bubbles. Press the pears, upright, halfway into the batter, spacing them evenly around the pan. Set the pan on a baking sheet.

6. Bake until the cake is golden and a tester comes out clean, about 1 hour 15 minutes. Check the cake

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at about 20 minutes to make sure the pears aren't slumping over. If they are, use the stem to right them in the batter and continue baking. Transfer the cake to a wire rack and let cool completely in the pan.

7. Meanwhile, in a small bowl, combine the powdered sugar, cream, and 1/4 teaspoon ground cardamom, then stir with a spoon to mix into a thick paste. If needed, add additional cream, 1 tablespoon at a time, to achieve a consistency that can be drizzled over your cake. You should be able to draw a line through the icing with the back of a spoon. Use immediately.

8. Run a knife around the edge of the cake, the center tube, and the bottom of the pan and then carefully transfer, using a large spatula to lift

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it off the base, to a serving plate. Drizzle with the icing before serving.