

Fresh Pear Cake

Ingredients

1/4 c Unsalted Butter (softened)
1/4 c Cream Cheese (softened)
10 T Sugar (plus 1/3 cup)
2 Eggs
3 T Milk (plus 1 teaspoon)
1 t Vanilla Extract
1 1/2 c Flour
1 1/2 t Baking Powder
2 Pears
1 t Cardamom
1/2 t Almond Extract
1 t Cinnamon

Instructions

1. Line an 8-inch square baking pan with parchment paper. In the bowl of an electric mixer with paddle attachment cream together butter, cream cheese and sugar.
2. Add in one egg at a time and mix with each addition. Add in the milk, almond extract, and vanilla and beat until the batter is silky.
3. Start slicing 1 1/2 pears into 1/2" 2 cm slices to top the cake. Additionally, cube the rest of pear to incorporate into the cake.
4. Sift in the mixer bowl baking powder, cardamom, and flour. Add cubes of pears then mix for a couple of minutes until well-incorporated. Preheat oven to 300 degrees.
5. Transfer the batter into the baking tray and top it off with the remaining slices of pears.

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6. In a small bowl mix 1/3 cup sugar with cinnamon. Sprinkle on top of cake and bake for about 37-42 minutes or until a skewer inserted into the middle comes out with only a couple of small crumbs at most. Cool for about 30 minutes. Serve and enjoy!