



Recipe No. 03

## PEAR & ALMOND CAKE

*A tender European-style cake for coffee and slow Sundays*  
Serves 8-10

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### Ingredients

#### *For the cake*

150 g unsalted butter, softened  
140 g light brown sugar  
3 large eggs  
1 tsp vanilla extract  
150 g ground almonds  
90 g plain flour  
1 1/2 tsp baking powder  
pinch fine sea salt  
2 ripe but firm pears

#### *To finish*

2 tbsp flaked almonds  
1 tbsp honey or maple syrup  
icing sugar, optional

### Method

1. Heat the oven to 175 C conventional. Grease and line a 20 cm round cake tin.
2. Beat the butter and sugar until pale. Add the eggs one at a time.
3. Mix in the vanilla, ground almonds, flour, baking powder and salt.
4. Peel, core and thinly slice the pears. Spoon the batter into the tin and smooth the top.
5. Arrange the pears over the batter and scatter with almonds.
6. Bake for 42-50 minutes. Brush the warm cake with honey or maple syrup and cool before slicing.

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#### *Essy's Notes*

*Best served slightly warm with coffee. It keeps for two days in an airtight container and becomes even more almond-scented overnight.*