

Italian Pear Almond Cake

Ingredients

9 Tbsp unsalted butter, room temperature

9 Tbsp white sugar

7 Tbsp all-purpose flour

2 large eggs

3.5 oz ground almonds

1/2 tsp baking powder

1/8 tsp fine sea salt

3 medium pears, ripe, peeled, cored and cut into wedges

1.7 oz almonds, flakes

1/2 Tbsp cinnamon sugar

powder sugar for garnish

Method

Pre-heat oven to 375°F. Grease an 8 inch spring form pan and line the bottom with a round of parchment paper.

In a large bowl with an electric mixer, beat the butter and sugar until pale and fluffy.

Add the eggs one at a time, beating well after each addition. Sift together flour, baking powder and salt. Use a spatula to gently fold in the flour mixture into the egg mixture.

Spoon the mixture into the prepared pan. (The mixture will be thick). Use a moistened pallet knife to smooth the batter into an even layer. Arrange the pear slices on the batter. Sprinkle the cinnamon sugar over the pears.

Bake for 25 minutes. Remove from the oven and sprinkle the sliced almonds over the cake. Return to the oven and bake a further 8 minute. Cool the cake in the tin.

Dust the cooled cake with powder sugar. Serve with caramel ice cream or sweetened cream.

Buon Appetito!