




Walnut Pear Cake

Gâteau aux noix et aux poires



 6-8 people

 10 mins prep time

 60 mins total time

 Easy

INGREDIENTS

Wet ingredients

- 2 eggs
- $\frac{3}{4}$ + cup (20 cL) of your preferred milk
- $\frac{1}{2}$ cup (80 g) of your preferred oil
- 1 tsp of vanilla extract
- 2 cups (300 g) of pears

Dry ingredients

- $1\frac{1}{4}$ cups (150 g) of flour
- $\frac{1}{2}$ cup (100 g) sugar
- 1 tsp baking powder
- $\frac{1}{2}$ tsp cinnamon
- 1 pinch of salt
- A handful of finely chopped walnuts

DIRECTIONS

1. Preheat the oven to 350 °F (180 °C)
2. Bowl 1: Whip together all of the wet ingredients EXCEPT the pears.
3. Bowl 2: In a separate bowl mix all the dry ingredients together. Keep a sprinkle amount of chopped walnuts for the topping.

4. Combine Bowl 1 and Bowl 2 together.
5. Cut up the pears in small cubes. For the decorative topping use one of the pears, core it, and slice it into long pieces.
6. Gently fold the small pear cubes into the batter
7. Butter the mold and add the batter.
8. Place the pear slices and extra chopped walnuts on the top of the batter for some decoration. Sprinkle the top with cinnamon.
9. Bake for 45 minutes or until the knife comes out clean.
10. Once finished, remove the cake from the oven and let the cake set in the mold for 15 minutes before moving it.

Bon Appetit!
Emilie Anne 