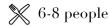
Walnut Pear Cake

Gâteau aux noix et aux poires









60 mins total time



INGREDIENTS

Wet ingredients

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

Dry ingredients

- 1 ¹/₄ cups (150 g) of flour
- ½ cup (100 g) sugar
- 1 tsp baking powder
- ½ tsp cinnamon
- 1 pinch of salt
- A handful of finely chopped walnuts

DIRECTIONS

- 1. Preheat the oven to 350 °F (180 °C)
- 2. Bowl I: 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