

SPICED PEAR LOAF CAKE

INGREDIENTS

3 large eggs, at room temperature
1/2 cup (1 stick) unsalted butter, softened to room temperature
1 1/2 cup white sugar
1 cup buttermilk
1 teaspoon vanilla extract
2 cups all purpose flour
1 teaspoon baking soda
1 1/2 teaspoons baking powder
1 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/2 teaspoon ground clove
1/2 teaspoon salt
2 firm bosc pears

Serve with (optional) maple whipped cream

DIRECTIONS

Preheat oven to 350F. Prepare a 8 x 4 1/2 inch loaf pan with a parchment sling and spray with baking spray.

In the work bowl of your stand mixer, cream together the butter and sugar, add the eggs and whip till it is soft and creamy. Add the vanilla extract. In a separate mixing bowl, whisk together the flour, baking powder, baking soda, spices and salt. Add 1/3 of the dry ingredients into the butter and sugar, and fold it gently. Now, add 1/2 cup butter milk and half of the dry ingredients and whip, add the rest of the butter milk and the dry ingredients and mix gently until all of the mixture is a creamy dough.

Cut the bottom of the pears, so they stand firmly, keep them equidistant from each other in the cake pan and pour the cake mix on it. If you do not like the top of the pear showing after the cake is baked, cut off the top.

Bake for 45-55 min, till you insert a toothpick and it comes out clean. Slice with care, so you get a nice slice of pear with the cake. Enjoy warm or at room temperature, with (optional) whipped cream.