

Pear Almond Cake
Makes one 9-inch cake

Each bite of this cake is punctuated with distinct flavors of almond, juicy pear, and a delicate, moist cake crumb. Not overly sweet, this cake is delicious with morning coffee, or as an after dinner treat.

For Greasing the Pan:

1-2 tablespoons butter
1 tablespoon flour

Cake Ingredients:

3 ripe pears peeled, cored, and sliced into 1/4" slices
1 tablespoon fresh lemon juice
1 cup almond flour
1/4 cup all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
1 cup (two sticks) butter, softened
1 cup sugar
1/2 teaspoon almond extract
3 large eggs
1/2 cup sliced almonds
1 tablespoon powdered sugar, for dusting the baked cake

Directions:

1. Preheat the oven to 350 degrees F.
2. Prepare an 9-inch springform pan by greasing the pan with butter. Dust the pan with one tablespoon of flour. Tap and rotate so that the flour coats all of the buttered surfaces. Shake off any excess flour.
3. Prepare the pears by peeling, coring, and slicing into slices. Coat the pear slices immediately with the lemon juice to prevent browning.
4. Mix together the dry ingredients by whisking together in a large bowl, the almond flour, flour, salt, and baking powder until evenly combined.

5. Using a stand mixer, cream the butter and sugar together until fluffy, about 4 minutes.
6. Add the almond extract. Add the eggs one at time, mixing after each egg.
7. Add the dry ingredients to the wet ingredients in 3 portions, mixing after each addition. While mixing, be sure to stop periodically to scrape down the sides and bottom of the bowl to ensure an even mix of all of the ingredients.
8. Spoon the batter into the prepared pan.
9. Top with a layer of the sliced pears. Place a baking sheet lined with foil under the cake to avoid any oven spills. Bake for about 35 minutes.
10. Remove the cake from the oven and sprinkle with the sliced almonds. Return to the oven and continue baking for 8-10 minutes or until a toothpick placed in the center of the cake comes out clean. The almonds should be lightly toasted at the end of baking.
11. Cool the cake on a wire rack. Run a knife along the side of the cake pan, then carefully remove the ring.
12. Dust the cake with powdered sugar and serve..