

Pear cake

Ingrédients

- 100g flour
- 75g sugar
- 1 pinch of salt
- 3 eggs
- 100g butter
- 2 to 3 ripe pears

Préparation

1. How about a quick and easy recipe?
2. You'll be delighted with this pear cake.
3. This extremely simple cake is really delicious and the texture is perfect!
4. Don't hesitate to adjust the amount of pears according to your desires (without covering the cake either, that would make it soggy and it would be a pity for the top layer which becomes quite crispy while cooking).
5. Last advice, enjoy it warm, or even cold, but not right out of the oven :-)
Prep time : 15 minutes + 30 minutes cooking
For a cake of 24 to 28cm in diameter (6 to 8 people):
Ingredients : flour sugar 1 pinch of salt 3 eggs butter 2 to 3 ripe pears
Recipe : Melt the butter and let it cool.
6. Mix the flour, sugar and salt.
7. Add the 3 egg yolks and the cooled melted butter.
8. Whisk the three egg whites until stiff, then fold them into the previous mixture (without over-mixing, the dough will not be perfectly smooth, this is normal).
9. Peel the pears and cut them in 8.
10. Butter and flour or sugar a cake tin and pour the dough into it.
11. Place the pieces of pear in the dough, pushing them slightly.
12. Bake in the preheated oven at 180°C for 30 to 35 minutes (check with the tip of a knife or a toothpick).
13. Let cool, then unmold and enjoy!