



Fresh Pear Cake

Savannah · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

2 hrs 40 mins

Description

This is a wonderfully moist pear cake that I like to make with the fresh pears that I get from my trees in late August

Ingredients

— - 4 cups peeled
— cored and chopped pears - 2 cups white sugar - 3 cups sifted all-purpose flour - 1 teaspoon salt - 1 ½ teaspoons baking soda - 1 teaspoon ground nutmeg - 1 teaspoon ground cinnamon - ½ teaspoon ground cloves - 4 egg whites - ? cup canola oil - 1 cup chopped pecans

Instructions

1. Gather all ingredients. Allrecipes/Qi Ai Combine pears and sugar in a large bowl; let stand for one hour.
Allrecipes/Qi Ai Preheat the oven to 325 degrees F (165 degrees C). Spray a 10-inch Bundt pan with non-stick cooking spray. Allrecipes/Qi Ai Slightly beat egg whites; combine with oil
2. chopped pecans
3. and pear mixture. Allrecipes/Qi Ai Mix flour
4. salt
5. baking soda
6. nutmeg
7. cinnamon
8. and cloves together; stir into pear mixture. Pour batter into the prepared Bundt pan. Allrecipes/Qi Ai Bake in the preheated oven until a toothpick inserted in the center comes out clean
9. about 1 hour and 10 minutes. Let cool on a wire rack for 10 minutes before removing from the pan.
Allrecipes/Qi Ai Invert carefully onto a serving plate or rack and let cool completely. Allrecipes/Qi Ai