

Anjou Pear Cake



Serves 4

Prep 20 mins

Cook 20 mins

Easy

Ingredients

50g butter, melted, plus extra from the tin

500g ripe, buttery pears, peeled, cored and roughly cut. (preferably ripe comice pears)

1 lemon, juiced

1 tbsp Poire William liqueur (optional)

75g plain flour

1 heaped tsp baking powder

70g caster sugar

2 eggs, beaten

crème fraiche to serve

1. Heat oven to 180c/Fan 160C/Gas4. Line a 20cm loose-bottomed cake tin with baking parchment and brush with butter.
2. Put the prepared pears in a bowl with the lemon juice and the Poire William, if using, to prevent them discolouring. Sieve the flour and baking powder into a bowl, adding a pinch of salt and the caster sugar. Next beat in the eggs and melted butter. Finally, fold in the pears with their juices. Pour the cake mixture into the tin. Bake for about 50 mins or until a skewer comes out clean. Place on a wire rack and allow to cool slightly before removing from the tin, gently peeling away the parchment.
3. Serve warm with crème fraiche.