



Pear and Almond Cake-

By Ian Parmenter of Consuming Passions

Recipe submitted by Kirsten Bacon, Kingborough Cook



Serves 8-10



15 minutes

INGREDIENTS

- 2 large pears sliced length-ways into slices
- 1tbsp soft brown sugar
- 3tbsp blanched almonds
- 300g butter
- 300g caster sugar
- 3 large eggs, lightly beaten
- 1tsp vanilla essence
- 300g almond meal
- 2tbsp self-raising flour

DIRECTIONS

1. Prepare a circular flan dish or cake tin (approx. 25cm - 30cm diameter) by lining it with baking paper and a good sprinkling of soft brown sugar.
2. Cream together butter with castor sugar to create a smooth, creamy mixture, with all the sugars dissolved. You can do this with a fork, electric beater or food processor. Add eggs and beat in. Mix in almond meal and self-raising flour (hazelnuts work too!)
3. Prepare the flan by cutting pears lengthwise. Place the pieces decoratively in the baking tray. Put blanched almonds in the gaps. Spread over the almond mixture.
4. Bake in preheated oven at 180c for approx. 40 minutes or until the centre feels firm.
5. Remove and allow to cool a little. Place a large serving plate on top and turn over.
6. All being well, the flan will release onto the plate. Remove baking paper.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app

