



# Honey Almond & Pear Cake

Serves 12-14

## INGREDIENTS

### Cake

3 Pears  
30g butter  
1/4 cup brown sugar  
1/4 cup sultanas or dried cranberries  
150g almond meal  
200g roughly chopped almonds  
1 cup self raising flour  
3 teaspoons ground ginger

4 eggs  
1 cup caster sugar  
1/4 cup Capilano honey

### Topping

2 Pears cored and thinly sliced  
50g roughly chopped almonds  
1/4 cup brown sugar  
30g melted butter

## INSTRUCTIONS

1. Preheat oven to 160°C. Butter a 26cm springform tin and line with baking paper.
2. Peel and core pears, quarter pears and cut each quarter into three pieces.
3. Heat a large non-stick frypan over medium heat, melt butter then sauté pears and sugar for 5 minutes or until apples start to brown.
4. Add sultanas and cook for another minute. Set aside until needed. Combine almond meal, almonds, flour, baking powder and ginger in a large bowl.
5. Whisk eggs, sugar and honey together until light and fluffy.
6. Add pear mixture and egg mixture to the flour mixture and stir until well combined.
7. Pour cake mixture into prepared pan.
8. To make the cake topping, arrange pear slices on top of the cake, sprinkle with almonds, sugar and melted butter.
9. Bake for 1 hour and 15 minutes or until a skewer inserted into the middle of the cake comes out clean.
10. Serve warm with cream.

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