



Drunken Pear Cake

"The secret of its success is in the sauce!"



Ingredients:

2/3 cup butter, softened

2 large eggs

1 cup white sugar

1 tsp vanilla

2 tsp baking soda

1/2 tsp nutmeg

1/4 teaspoon of salt

1 cup white flour

2 cups ripe pears or can be substituted with canned pears

1 cup sweet shredded coconut, or can be substitute with crumbled walnut or almonds.

Cake Instructions

Wash, trim and finely chop the pears.

Blend all ingredients in large bowl; pour into a greased 9X9" cake pan.

Bake immediately at 350 degrees for 35-40 minutes.

Drizzle a little brandy over the cake while it's cooling.

Pour the brandy sauce over the cake at least 15 minutes before serving.

Brandy Sauce

2 cups brown sugar

6 tbsp all purpose flour

3 cups pear juice (drained from canned pears) or water

4 tbs brandy, cognac or dark rum

1/2 cup whipping cream 35 %

1/2 cup liquid honey

1/2 tsp salt

Sauce Instructions:

In a medium size pot, mix the brown sugar and flour together, then turn heat on.

Slowly add the water or pear juice while stirring using a whisk, bring to a boil.

Once boiling, turn down the heat; add the honey, cream and the remaining ingredients.

Pour the sauce at room temperature on the cake and allow at least 15 minutes for the cake to absorb it. If the sauce is cold from refrigeration, warm it up a little to facilitate its absorption into the cake. The remaining sauce is great to garnish your plates if you feel creative.