

CINNAMON AND PEAR CAKE:

6 large free range or organic eggs.
400g of caster sugar - I use organic.
400g of ground almonds.
400ml of very light EVOO or good quality vegetable oil.
200g of fine polenta, rice flour or quinoa flour.
2 tablespoons of cinnamon.
¼ teaspoon of ground clove.
Zest of 1 organic lemon finally grated.
1 tablespoon of baking powder.
1 tablespoon of vanilla extracts.
8 william pears, peeled and cored.
2 tablespoons of demerara sugar
extra pinch of cinnamon for decoration.



Lightly grease and line with baking paper a 23cm springform tin (see note)

Preheat the oven to 180 degrees C (gas mark 4).

Choose the half or sliced pears that need to be put on the top of the cake by laying them on the base of the cake tin. By doing this you will make sure that you have enough so the rest can be cubed.

Beat eggs and sugar until the sugar dissolves, then add the oil.

Mix the baking powder with the ground almonds and polenta and sift the mixture into the egg and sugar batter.

When the flour has been incorporated well add the cinnamon, clove, vanilla extract and lemon zest.

When the cubed pears are ready fold them into the cake batter.

Pour the mixture into the cake tin, making sure to keep it level. Cake batter is quite thick and heavy so make sure you have a spatula around to help with the pouring.

Top the cake with the reserved half-pears, or pear slices, sprinkle the demerara sugar on top and bake for at least 90 minutes or until a tooth pick inserted in the middle of the cake comes out clean.

This cake will take longer to cook so make sure that you turn it during its cooking time.

When the cake is ready, sprinkle the reserved cinnamon on top, let it cool, cut and serve.

Final tip: serve with homemade custard and let your heart sing!

Steph

I found mixture too much for one tin, I used a 30cm x 22cm tin plus a 20cm square tin for Walking. (Meg)