

# CHOCOLATE STUDDED PEAR CAKE



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MUSINGS ON FOOD AND COOKING  
FROM A VERMONT KITCHEN

## DETAILS

350°  
50 MINUTES

9" SPRING FORM PAN  
BUTTERED AND DUSTED  
WITH FLOUR

ELECTRIC MIXER A  
MUST FOR THIS RECIPE

## HERE'S HOW

- 1 CUT PEARS INTO SMALL DICE, CHOP CHOCOLATE INTO SMALL CHUNKS, SET ASIDE.
- 2 COMBINE FLOUR, BAKING POWDER AND SALT IN A BOWL WITH A WIRE WHISK, SET ASIDE.
- 3 MELT BUTTER IN MEDIUM SAUCEPAN, COOK OVER MEDIUM HEAT, ABOUT 7 MINUTES, STIRRING OCCASIONALLY, UNTIL BUTTER HAS NUTTY SCENT AND MILK SOLIDS ARE LIGHTLY BROWNED.
- 4 WHIP EGGS AT HIGH SPEED FOR 10 MINUTES, UNTIL PALE YELLOW AND TRIPLED IN VOLUME, ADD SUGAR AND CONTINUE BEATING FOR ANOTHER MINUTE.
- 5 FOLD IN 1/3 OF FLOUR MIXTURE, 1/2 OF BROWNED BUTTER, REPEAT, FOLD IN REMAINING FLOUR. POUR BATTER INTO PAN, DOT BATTER WITH PEAR AND CHOCOLATE. BAKE UNTIL GOLDEN AND CAKE PULLS AWAY FROM SIDES OF PAN.
- 6 TOP WITH HEAVY CREAM THAT HAS BEEN BEATEN TO FORM SOFT PEAKS.