

Hazelnut, Pear & Espresso Cake

Ingredients

- 80g ($\frac{2}{3}$ cup) blanched hazelnuts, plus extra to decorate
- 3 eggs
- 175g ($\frac{3}{4}$ cup + 2 tablespoons) sugar
- 1 teaspoon vanilla extract
- 175g ($1\frac{1}{3}$ cups) all-purpose flour
- 8g ($1\frac{1}{2}$ teaspoons) baking powder
- 20g (2 teaspoons) espresso powder
- 175g ($\frac{3}{4}$ cup) butter, melted
- 4 Bosc or Conference pears, divided

Preparation

1. Preheat the oven to 190°C (375°F).
2. Spray the bottom and sides of a 23cm (9-inch) cake pan and line the bottom with parchment paper.
3. Toast the hazelnuts on a baking tray in the oven for 10 minutes, remove them, and then leave them to cool.
4. Turn the oven down to 180°C (350°F).
5. In a mixing bowl, whisk together the eggs, sugar, and vanilla until combined.
6. Stir in the flour, baking powder, and espresso powder and mix well before pouring in the butter and combining until smooth.
7. Peel, core, and finely dice 2 pears and roughly chop three-quarters of the hazelnuts.
8. Gently fold them into the batter and pour into the prepared pan.
9. Cut the remaining 2 pears in half, with the skin left on, and use a teaspoon or a melong ballerto spoon out the cores.
10. Slice them thinly and then place them on top of the cake, overlapping a few at a time.
11. Sprinkle on the remaining hazelnuts.
12. Bake for 40 - 45 minutes, or until the cake is well risen and firm to touch.
13. Leave to cool in the pan for 10 minutes before turning it out onto a wire rack to cool completely.