

## **Pear Brunch Cake Recipe**

By Sally Vargas

Makes one 9-inch cake

Serves 6 | Prep time: 20 minutes | Bake time: 35 minutes

### **TOPPING**

3 tablespoons sugar

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground cloves

1. In a small bowl, combine the sugar, cinnamon, nutmeg, and cloves.
2. Stir until thoroughly combined.

### **CAKE**

Butter (for the pan)

Flour (for the pan)

1 cup all-purpose flour

1/4 cup sugar

1 teaspoon baking powder

1/8 teaspoon salt

1/4 cup milk

1 large egg

1 teaspoon vanilla extract

6 tablespoons unsalted butter, at room temperature

3 pears (Bartlett, Anjou, or Bosc), halved, cored, and cut into 1/4-inch slices

1. Set an oven shelf in the middle of the oven. Preheat the oven to 375 degrees. Butter a 9-inch cake pan or a 9-inch fluted tart tin with a removable rim. Sprinkle with flour and tap out the excess. Set the pan on a baking sheet.
2. In a food processor, pulse the flour, sugar, baking powder, salt, milk, egg, vanilla, and butter until blended. Run the machine for a few seconds, or until the batter is smooth. Scrape down the sides of the bowl if necessary. The batter will be thick.
3. Scrape the batter into the pan and smooth it with the back of a spoon. Starting at the outside edge, arrange the pears over the batter in a circular pattern, overlapping them slightly to cover the batter. You may not need all the pear slices. Sprinkle the cake all over with the topping.

**4.** Bake the cake for 30 to 35 minutes, or until it looks golden at the edges and pulls slightly away from the sides of the pan. Transfer the cake to a wire rack. Cool for 10 minutes.

**5.** Cut the cake into wedges and serve from the pan. If you used a pan with a removable rim, set the pan on top of a small bowl and let the rim drop away. Cut into slices and serve.

©2009-2026 Sally Pasley Vargas. Writing and photography, all rights reserved.