



## Cranberry Pear Almond Tea Cake

### Ingredients:

2 cups chopped pears (Bartlett, Anjou or Bosc mix)  
1 cup granulated sugar  
1 teaspoon ground cinnamon  
1 teaspoon pure vanilla extract  
¼ teaspoon kosher salt  
½ cup canola oil  
½ cup dried cranberries, plumped in hot water then drained  
1 jumbo sized egg, beaten (recommend The Farmer's Cow)  
1 ¾ cup gluten free all purpose flour (recommend Trader Joe's brand)  
1 teaspoon baking soda  
sliced blanched almonds  
1 thinly sliced pear, lightly brushed with canola oil (to prevent over-browning)  
apricot nappage or preserves, warmed

### Directions:

Preheat oven to 350. Butter, flour, and parchment line in 8 inch round pan. Combine pears, sugar, cinnamon, vanilla, salt and oil in a large mixing bowl. Cover and refrigerate for 30 minutes. Add egg, flour, baking soda and cranberries. Mix just enough to combine. Place batter in pan. Stop with sliced pears and almonds. Bake 40-50 minutes until done, toothpick inserted will center will come out clean. Cool and unmold tea cake. Lightly brush on apricot glaze for an elegant

finish.