



Honey Cake with Poached Pear Rose

Serving:

10-12

Type:

dessert, pareve (dairy free)

Author:

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Notes:

This is one of Marcia's recipes from way back. As beautiful as this pear rose is, she suggests trying it with apples or any fruit compote you prefer. It's perfect in the autumn when pears and apples are local for the picking.

Ingredients:

Cake:

Margarine, softened, for pan

1-3/4 c all-purpose Flour, plus more for dusting

¾ t Baking Powder
½ t Baking Soda
1 t coarse Salt
½ t ground Cinnamon
2 large Eggs
½ c granulated Sugar
¼ c packed light- Brown-Sugar
½ c plus 2 T best quality Honey
½ c Almond Milk
½ c Vegetable Oil
½ t freshly grated Lemon Zest

Poached Pears (directions follow):

3 Pears - peeled, halved and cored
2 C Water
½ C Sugar
1 Cinnamon Stick
Rind of ½ Lemon

Directions:

prepare the cake:

1. Preheat oven to 325°. Margarine a 10-inch spring form pan. Dust with flour; tap out excess. Whisk together flour, baking powder and soda, salt, and cinnamon in a bowl; set aside. Mix eggs and sugars on high speed in the bowl of an electric mixer fitted with the paddle attachment until pale and thick, about 3 minutes.
2. Whisk together honey, almond milk, oil, and zest. With mixer on low, add honey mixture to egg mixture; mix until combined, about 1 minute. Add half the flour mixture; mix until smooth. Mix in remaining flour mixture. Pour batter into pan.
3. Bake until dark golden brown and cake tester inserted in the center comes out clean, about 50 minutes. Let cool in pan on a wire rack 15 minutes. Run a thin knife around edge of cake; carefully remove sides of pan. Transfer cake to a platter. Top with pears.

For poached pear rose:

Combine the sugar, water, lemon rind and cinnamon stick in a medium pot. Bring to a boil, and simmer for 10 minutes. Add pear halves and reduce heat to medium. Poach for 25-30 minutes.

Turn off heat and remove the pears. Cook down the liquid until it's syrupy and thickened. Slice pear halves into thin wedges.

Starting on the outside of the cake, layer the pear slices from outside in.

Brush the top of the cake and the pears with the pear syrup and enjoy!