

GATEAU AUX POIRES ET AUX AMANDES/PEAR ALMOND CAKE

For one 9 inch cake. Buttered 9” spring form, bottom lined with parchment. Oven 375°F.

Review the recipe and do your *mise en place*, paying attention to ingredients that require melting or being at room temperature. The batter blends up more smoothly when butter, eggs, sour cream are at room temp.

Topping:

- 56 g / 4 tablespoons unsalted butter, melted and cooled slightly
- 100 g / 1/2 cup granulated sugar
- 1/2 teaspoon ground coriander
- a pinch of ground ginger
- a large pinch salt
- 2 large lightly beaten eggs

Cake

- 84 g / 6 tablespoons unsalted butter, room temperature
- 200 g / 1 cup granulated sugar
- 2 large eggs, room temperature
- zest of one lemon
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 220 g / 1 3/4 cups all purpose flour
- 10 g / scant tablespoon baking powder
- 1/2 teaspoon salt
- 160 g / 2/3 cup sour cream, room temperature
- 35/ 1/3 cup almond flour for topping the batter
- 2 ripe pears (I like Bosc) sliced into eighths (make yours thinner if you like). You can use drained and blotted canned pears.

1. Butter a 9” springform pan and line the bottom with parchment.
2. Heat the oven to 375°F.

the french tarte

the sweet taste of france

3. For the topping blend melted butter with the sugar, spices and salt; blend in the eggs. Set aside.
4. For the cake - in the bowl of a stand mixer with the paddle attachment blend the butter and sugar on medium high a couple of minutes.
5. Blend in the eggs one at a time, scraping down the bowl after each addition.
6. Blend in zest and extracts.
7. In a separate bowl whisk flour, baking powder and salt.
8. On low speed, beginning and ending with the flour mixture, add 1/3 of the flour to the butter/sugar/egg mixture alternating with 1/2 the sour cream until all are incorporated.
9. Scrape the batter into the prepared pan and smooth the top with an offset spatula.
10. Sprinkle the almond flour over the batter
11. Arrange the pear slices over the batter in a design of your choice.
12. Pour the reserved topping mixture over all of it.
13. Bake about one hour until a tester in the middle comes out clean.
14. Cool in the pan about 20 minutes before un-molding.
15. Serve warm or at room temperature.

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