Pear Cake

Marcella Hazan recipe - modified by Paul Gioia

Ingredients	Serves 6	Serves 12	Serves 70	Serves 100
Eggs	2	4	22	32
Milk	4 tbs	8 tbs	650 ml	950ml
Sugar	200 g	400 g	2.2 kg	3.2 kg
Salt	Small pinch	½ tsp	2 tsp	3 tsp
Plain flour	200 g	400g	2.2 kg	3.2 kg
Fresh pears	900 g	1.8 kg	10 kg	14.5 kg
Butter	30 g	60 g	350 g	500 g
Breadcrumbs	60 g	120 g	700 g	1 kg
Slivered almonds	2 tbs	4 tbs	300 g	400 g
Cardamom	½ tbs	1 tsp	6 tsp	8 tsp

Method:

1. Place a rack on the upper third of the oven and preheat the oven to 180 C.
2. Butter a 9-inch cake pan.
3. Add the breadcrumbs to the pan and swirl it to distribute the crumbs evenly. Give it a little shake and turn upside down to release the extra loose crumbs.
4. In a large bowl, beat together the eggs and milk.
5. Add the sugar and salt. Beat until well combined.
6. Add the flour and mix well.
7. Peel the pears and slice them in half. Remove and discard the seeds.
8. Cut the pear halves into thin slices and add them to the bowl. Mix well. (The batter will be quite thick.)
9. Pour the batter into the pan. Make sure it’s evenly spread.
10. Dot the surface of the batter with the butter.
11. Bake for 45 minutes. The top will be golden brown.
12. Cool slightly and then remove from the pan.

Serve warm or at room temperature.