

Pear cake



Pear cake

For a (spring) form with a diameter of 26 cm.

2-3 pears, cut into small pieces

2 cups flour

1 cup water

1/2 cup raw sugar

4 tablespoons oil

1-2 teaspoons vanilla extract

1 1/2 teaspoon baking powder

2 teaspoons vinegar

1/4 teaspoon turmeric, for color (optional)

pinch of salt

Mix the water with sugar, oil, salt and vanilla extract until the sugar has dissolved. Add the flour, little by little, stirring to avoid lumps forming. Finally add the turmeric, vinegar, baking powder and mix well. Add the pears and mix.

Grease the (spring) form with oil and coat with flour.

Pour the mixture into the form and bake in pre-heated oven, at medium heat (175C) for approx. 30 minutes..