

CREAMY PEAR CAKE



Serves: 12
Prep: 20 mins
Cook: 35-45 mins



Nutrition per serving:
249 kcals
25g Carbs
15g Fats
4g Protein



Ingredients:

- 7/8 cup (200g) butter, unsalted or soy
- ½ cup (100g) coconut sugar (or alternative)
- 3 eggs
- 1 1/3 cup (200g) buckwheat flour
- 2 tsp. baking powder (GF if possible)
- 3 tbsp. quark (or coconut yogurt)
- 2 pears

Preparation:

1. Preheat the oven to 180°C (360°F). Beat the butter with the sugar until creamy. Beat the eggs in a separate bowl.
2. Sift the flour with the baking powder over the bowl and mix with the butter. Fold in the beaten eggs and mix until a smooth batter has formed.
3. Prepare a greased baking tray (28 x 18cm) and fold in the batter.
4. Peel the pears, halve them in length and remove the core. Slice the pears into thin pieces. Divide the sliced pear over the batter.
5. Bake the cake in the preheated oven for 35-45 minutes until golden brown and cooked. Allow the pear cake to cool in the tray before serving.