

Pear Cake With Vanilla Bean Butter Glaze

From The Larissa Monologues at blog.larissamarks.com

Prep time: 15 minutes

Yield: one cake (about 10-12 servings)

Ingredients

For the pears

- 6 pears
- 1 tablespoon ground cinnamon
- 5 tablespoons granulated sugar

For the cake

- 2 3/4 cups flour
- 1 tablespoon baking powder
- 1 teaspoon fine sea salt
- 1 cup vegetable oil
- 2 cups granulated sugar
- 1/4 cup apple juice
- 2 1/2 teaspoons vanilla extract
- 4 large eggs

For the sauce

- 1 vanilla bean
- 1/2 cup butter
- 1/2 cup brown sugar
- 1/4 cup water
- splash of dark rum (optional)

Directions

Heat oven to 350 degrees. Grease a tube or bundt pan. Peel, core and chop pears into 1-inch chunks. Toss with cinnamon and 5 tablespoons sugar and set aside.

Stir together flour, baking powder and salt in a large mixing bowl. In a separate bowl, whisk together oil, apple juice, sugar, vanilla and eggs. Mix wet ingredients into dry ones; scrape down the bowl to ensure all ingredients are incorporated.

Pour half of batter into prepared pan. Spread half of pears (and their juices) over it. Pour the remaining batter over the pears and arrange the pears apples on top. Bake for about 1 1/2 hours, or until a toothpick comes out clean. Make sure your toothpick goes not just all the way down to the bottom, but does a shallow dip below the top layer of pears to make sure it comes out batter-free.

Cool completely before running knife between cake and pan, and unmolding onto a platter.

While the cake cools, make the sauce. Split vanilla bean length-wise with a paring knife. Scrape out all the seeds. In a small saucepan combine vanilla seeds, butter, brown sugar, and water. Bring to a boil over medium heat and continue to boil for 3-5 minutes, stirring constantly. Remove from heat and stir in splash of rum (if using).

Pour about 1/4 of the glaze into empty cake pan. Carefully reinsert cake back into pan. With a fork or skewer, poke holes into the cake. Drizzle the remaining glaze over the cake. Let sit for about 30 minutes, allowing glaze to absorb. Turn cake out onto serving plate.