

## **Chunky Pecan Pear Cake**

A moist and delicious cake, easy to make and flavored with spices and juicy pears.

I like using the plump golden raisins for this recipe but the regular raisins are fine. The original recipe called for a maple syrup glaze, I changed it to a lemon juice glaze. Sometimes I use no glaze at all.

### **Ingredients**

12 servings

1 cup golden raisin  
2 cups all-purpose flour  
3 eggs  
1 cup of sugar  
1 tsp. vanilla extract  
1 cup canola oil  
1tsp. salt  
1tsp baking soda  
1 tsp. cinnamon  
½ tsp. ground cloves  
½ tsp. ground allspice  
2 cups peeled pear chunks  
( from about 3 pears)  
1 cup toasted and chopped  
pecans or walnuts

### **Lemon Juice Glaze**

1cup confection sugar  
1-3 TBS. lemon juice

### **Maple Syrup Glaze**

½ cup maple syrup  
1 ½ cup confection sugar

## **Directions**

Heat the oven to 350 degrees.

Roast the nuts for 8 minutes or less.

Toss the raisins in 2 TBS flour to prevent them from sinking in the cake batter.

Beat the eggs and sugar mixture until yellow and fluffy for several minutes.

With the mixer running slowly add the oil and the vanilla .

In a separate bowl, mix together the flour, salt, baking powder, cinnamon, cloves, and allspice.

Mix into the egg mixture, don't over mix.

Stir in nuts, pears and raisins.

Spray a 10-inch tube pan with cooking oil. Spoon the mixture into a pan and bake for 45 minutes or more until dry in the center. Test with a

toothpick. The cake is done when an inserted toothpick comes out clean.

Let the cake cool on a wire rack, then turn it out.

## **Glazes**

Stir the ingredients of the glaze you have chosen until smooth and has no lumps. Start with a little liquid, adding more if needed. Spoon the glaze over the cake, letting it drip down the sides.