

Chocolate and pears cake

Chocolate and pears: a classic mix for a soft and delicious cake.
Easy to make, excellent for a snack and for breakfast, with a cup of tea or milk.



45'



8 people

Ingredients

120 gr all-purpose flour
100 gr butter
100 gr sugar
30 gr cocoa powder
3 eggs
2 pears
8 gr baking powder
100gr dark chocolate
8 gr vanilla flavoring

Procedure

Wash the pears, peel it and cut into slices.

In a planetary mixer, add the butter at room temperature with the sugar.

Mix the two ingredients and add the eggs one at the time. Meanwhile, cut the dark chocolate into very small pieces. Combine the mixture with flour, baking powder, vanilla flavoring and cocoa powder, using a sieve to avoid lumps.

Once you have a homogeneous mixture, add the chopped chocolate and amalgamate everything. Grease the cake pan (it's better with a zip) and pour the mix, leveling with a spatula. Finally, garnish with pieces of pears above the mixture, creating a composition. Bake the cake at 175°C for 35 minutes.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING
1	175°	35'	/	0%	V2	ON

Chef tips

To check the cooking use a toothpick: insert it into the cake; if extracting it remains dry, the cake is ready.