



ASIAN PEAR SPICE CAKE

PEAR MIXTURE:

3 cups peeled Asian pears,
diced into a small dice
2 tsp. cinnamon
1/3 cup sugar

In a medium bowl, combine
the diced pears, cinnamon
and sugar. Mix and set aside.

CAKE:

1-1/2 cups white flour
3/4 cup whole wheat flour
1 cup brown sugar
1/2 cup granulated sugar
2 tsp. cinnamon
1/2 tsp. nutmeg
2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
3/4 cup canola or vegetable oil
2 tsp. vanilla
3 eggs



ASIAN PEAR SPICE CAKE

Preheat oven to 325°F

Generously butter and flour a bundt pan.

In a large bowl, mix the flours, sugars, spices, salt, baking powder and baking soda.

Add the oil, vanilla and eggs and mix thoroughly.

Fold in the pear mixture.

Spoon the batter evenly into the pan.

Bake for 50 minutes, or until a toothpick inserted in the cake comes out clean. Cool the cake on a wire rack for 15-20 minutes. Invert the cake onto the rack and continue to cool. Serve, either plain, or with a simple confectioner's sugar glaze.