

CAKES

CHERRY-PEAR CAKE† (KIRSCH-BIRNENKUCHEN)

Cake:

- 2 1/2 cups flour
- 3 teaspoons baking powder
- 1/2 cup sugar
- 1 cup ricotta cheese
- 2 eggs
- 5 tablespoons butter or margarine (room temperature)

Topping:

- 2 1/2 lbs. ripe pears
- 1 15 oz. can dark sweet cherries
- 1 tablespoon cornstarch
- 2 tablespoons milk
- 8 oz. sour cream
- 3 eggs
- 1 teaspoon vanilla extract
- 3/4 cup sugar
- 1/3 cup sliced almonds
- 1 tablespoon powdered sugar

Cake:

Grease a shallow pan (10" X 15" X 1") and put aside. Place flour in a pan. Stir in baking powder, sugar, ricotta cheese, butter or margarine, 2 eggs and mix well. Dump on a counter and knead into a smooth dough (add a little flour if too sticky). Place the dough on the greased pan and roll out evenly making sure it covers the sides. Set aside.

Topping:

Place the cherries in a sieve and let them drain. Peel and core the pears and cut them into thin slices. Lay the slices evenly over the dough covering the entire area. Place the cherries on top. Make a paste with the cornstarch and milk.

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Pour into the sour cream stirring until well mixed. Beat 3 eggs with a fork. Add the vanilla extract, sugar and the sour cream. Mix well. Spoon over the top of the pears and cherries making sure the whole cake is covered. Place in a preheated oven at 350° and bake for 40-50 minutes. Take the cake out of the oven and place on a rack to cool. After 1 hour sprinkle the almonds over the top and dust with powdered sugar.

Makes 1 cake

