

CAKES

JUICY PEAR CAKE†

(SAFTIGER BIRNENKUCHEN)

- 1 1/2 cups milk
- 5 tablespoons sugar
- 1 package vanilla pudding (not instant 4 1/2 cup serving size)
- 2 cups flour
- 13 tablespoons butter or margarine
- 1 egg (large)
- 1 can almond paste (8 oz.)
- 2 lbs. pears (soft)
- 3/4 cup slivered almonds
- 2 tablespoons butter

Grease a springform pan (10" X 3") and set aside. Stir together milk, 3 tablespoons sugar and vanilla pudding over medium heat, stirring until it boils. Pour into a bowl and place in the refrigerator. Stir every so often to stop skin from forming. Shred almond paste and set aside. Place flour on countertop, drop egg into it, slice 11 tablespoons butter or margarine over it, and sprinkle the shredded almond paste on top. Knead into a smooth dough and place in the refrigerator for half an hour. Peel pears, core and cut into quarters. Cut slits in the outside of the quarters and sprinkle lemon juice over them. Set aside. Take 2/3 of the dough and roll out to fit the bottom of the pan. Place in a preheated oven at 360° and bake for 13 minutes. Take out of the oven and let it sit for 5 minutes. Divide the rest of the dough into half and roll each half long enough to fit around the rim. Flatten it out to 1 1/8" up the sides. Take the cold pudding and spread it into the pan. Lay the pear quarters over the top pressing lightly into the pudding. Melt 2 tablespoons butter or margarine in a saucepan. Add the almonds and sugar and cook stirring until lightly brown. Spoon over the top of pears evenly and bake in a preheated oven at 360° for 55-60 minutes. Cool cake in the pan on a rack. When cold place on a platter and refrigerate for 1 hour or longer.

Makes 1 cake

