

CAKES

SWABIAN PEAR CAKE†

(SCHWÄBISCHER BIRNENKUCHEN)

Dough:

- 2 cups of flour
- 1/3 cup sugar
- 1 egg (large)
- 10 tablespoons butter or margarine

Filling & Topping:

- 1 tablespoon breadcrumbs (plain)
- 3 lbs. pears (ripe)
- 1 1/2 tablespoons lemon juice
- 1/2 cup walnuts (chopped)
- 2 eggs (large)
- 1/4 cup sugar
- 4 tablespoons sour cream
- 2/3 cup whipping cream

Dough:

Place the flour on a board or counter and make a well. Pour in the sugar, drop in the egg and cut butter in slices over the top. With two knives or pastry blender cut everything together until crumbly and quickly knead into smooth dough. Cover the dough and place in the refrigerator for 1/2 hours.

Filling & Topping:

Peel pears, cut into quarters, remove seeds and cut each quarter into quarters again.. Place in a large bowl and sprinkle lemon juice over the top. Cover and set aside. Roll out 2/3 of the dough on a floured surface to fit the bottom of a greased springform pan (10" X 3"). Take the remaining 1/3 of the dough and form 2 rolls of 15" inches each. Place the rolls around circumference of the pan's bottom and press the dough along the bottom and up the side about 1 1/4 inches. Sprinkle the breadcrumbs over the dough and lay the pear pieces on top making sure the entire bottom is covered. Bake in a preheated oven at 400°

for 20 minutes. While its baking place the eggs, sugar, sour cream and whipping cream in a bowl and beat with a wire whip until well mixed (3-4 minutes). Take the cake out of the oven after 20 minutes. Sprinkle the walnuts over the pears and spoon the cream mixture over the top making sure all the pear pieces are covered. Return it to the oven at 400° and bake for 40-50 minutes until the topping is set.

Makes 1 cake

