

Pear, Dark Chocolate & Caramelised Pecan Cake



By Ashley Alexander

Here's a delicious and super easy one-bowl, no-fuss pear, dark chocolate, and caramelised pecan cake — a must-try! The olive oil keeps this cake light and moist, while the caramelised pecan topping, though a small and easy extra step during preparation, adds the most delicious flavour and texture (trust me, it's amazing).

SERVES 12 | **PREP TIME** 15 min | **COOK TIME** 1 hr 5 min | **TOTAL TIME** 1 hr 20 min + cooling time

INGREDIENTS

Cake

- 250ml (1 cup) extra virgin olive oil
- 1 cup raw cane sugar
- 1 tablespoon vanilla extract or vanilla bean paste
- 3 eggs
- 1 teaspoon ground cinnamon
- 2 cups plain all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon bi-carb soda
- 1/2 teaspoon salt

- 2 firm pears, cored and cut into small 1cm pieces
- 150g dark chocolate, finely chopped

Caramelised pecan topping

- 1/2 cup pecans, roughly chopped
- 3 tablespoons brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon extra virgin olive oil
- Pinch of flakey sea salt

METHOD

Meatballs

1. Preheat your oven to 160°C/320°F.
2. Grease and line a 23cm/9inch round springform cake tin then set aside.
3. In a large mixing bowl whisk together the olive oil and sugar.
4. Add the vanilla, eggs, and cinnamon, and whisk well to combine.
5. Now add the flour, baking powder, bi-carb soda, and salt, and fold together until almost combined.
6. Add the chopped pears and dark chocolate and fold together to combine.
7. Pour the mixture into the prepared cake tin and set aside.
8. In a small bowl combine the pecans, brown sugar, cinnamon, olive oil, and salt.
9. Mix well and then sprinkle over the cake batter.
10. Bake the cake at 160°C/320°F for 1 hour and 5 minutes.
11. Remove from the oven and allow to cool before removing from the tin.

12. Serve warm, at room temperature, or store the cake in the fridge and serve cold.

NOTES

For the best results, use firm and barely ripe pears that will maintain their shape when added to the batter mixture. This will prevent any undesired mushiness and ensure the perfect texture within the cake.

For a gluten-free option use a gluten-free baking blend flour that can be used in a 1:1 ratio to plain/all-purpose flour.

This cake is incredibly versatile and can be enjoyed at any time — whether it's warm from the oven, at room temperature, or even cold the next day.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/pear-dark-chocolate-caramelised-pecan-cake>

Let me know if you make the recipe! x **@gatherandfeast**