

Spiced Pear Sharlotka

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**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

Non-stick canola cooking spray
3- $\frac{1}{4}$ cups (1 pound, 5 ounces) Pacific Northwest Canned Pears, diced, in light syrup, drained
5 eggs
1- $\frac{1}{2}$ cups (10- $\frac{1}{2}$ ounces) sugar
1- $\frac{1}{2}$ teaspoons vanilla extract
1 tablespoon reserved pear juice
1- $\frac{3}{4}$ cups (9 ounces) all-purpose flour
1 teaspoon ground cinnamon
 $\frac{3}{4}$ cup (4 ounces) raisins
Ground cinnamon and powdered sugar to finish sliced green onion
1- $\frac{1}{2}$ teaspoons sesame seeds

Servings

Yield: 12 servings

Nutrition

Calories: 255
Total Fat: 2g
Saturated Fat: .69g
Cholesterol: 78mg
Sodium: 33mg
Carbohydrate: 55g
Fiber: 2g
Sugar: 35g
Protein: 5g
Calcium: 24mg
Iron: 2mg

Method

Preheat oven to 350°F. Line the bottom of a 10-inch round springform pan with parchment paper trimmed to fit. Spray the pan and parchment base with canola cooking spray. Set aside.

Drain canned pears, reserving 1 tablespoon of juice. Let pears sit in a colander or on a baking rack to drain for 15 minutes. Blot the pears with paper towel to remove excess moisture.

In a stand mixer, beat eggs and sugar until thick ribbon form, 3-5 minutes.

Add vanilla extract and reserved pear juice. Beat for another minute to incorporate.

In a separate bowl, combine the flour and cinnamon. Carefully fold the flour mixture into the egg mixture. Combine until evenly incorporated, but careful not to overmix. There will be streaks of flour.

In the bottom of the pan, sprinkle half the raisins evenly across the bottom. Then spread the pears evenly across the bottom, covering the entire base.

Pour half of the batter on top of the fruit mixture. Sprinkle the remaining raisins on the cake batter. Pour the rest of the batter over the raisins, smoothing the top.

Bake 1 hour to 1 hour and 10 minutes, or until a toothpick inserted in the middle comes out clean.

Let cool for 15 minutes, then remove the pan's springform, but leave the base under the cake. Let cool to room temperature.

Finish by dusting the cake with powdered sugar and cinnamon. To serve, cut into 12 slices.