



Fabulously Sweet Pear Cake

Submitted by: Rory Photo by: Gwendolyn

“This is a recipe of my great-great grandmother’s. It is wonderfully sweet and fresh. It’s so delicious, it never lasts long!”

Original recipe yield: 1 -13x9 inch cake

INGREDIENTS

4 fresh pears
1 cup white sugar
1 cup packed brown sugar
1 cup chopped pecans
1 cup vegetable oil
2 eggs
3 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking soda
1 teaspoon vanilla extract

DIRECTIONS

Peel and slice pears thin. Mix sliced pears with white sugar, brown sugar, and nuts and let sit for one hour. After sitting puree pear mixture in a blender.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.

By hand stir in until just blended; the flour, salt, and baking soda. Add dry ingredients to pear mixture and add oil, vanilla and eggs. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes.