

Pear & Roasted Almond Cake



As served by Sarah at a High Aspirations event

INGREDIENTS

240g roasted skin-on almonds

100g brown rice flour

60g desiccated coconut

200g castor sugar

1/2 tsp each ground cinnamon, ginger and nutmeg

200g butter, melted and cooled slightly

4 large eggs

2 Tbsp runny honey

2 tsp vanilla extract

Finely grated zest of 1 orange

2 large, firm but ripe pears

100g roughly chopped white chocolate

Grease a 24cm round cake tin and line with baking paper.

Preheat oven to 180 degrees Celsius.

METHOD

Finely grind the almonds in a food processor using the chopping blade.

Combine the ground almonds, rice flour, coconut, sugar and spices in a large bowl.

Put the cooled butter, eggs, honey, vanilla and orange zest in a separate bowl and whisk together thoroughly. Pour the wet mix onto the dry mix and whisk together.

Peel, core and quarter the pears. Cut each quarter into 3 wedges. Pour half the batter into the cake tin and arrange half the pears and half the chocolate over the top.

Carefully spoon the remaining batter over the pears/ chocolate, spread evenly and then top with the remaining pears and chocolate.

Bake for about 50min until a skewer inserted into the centre comes out clean. If it's browned but not fully cooked, cover the top loosely with foil until it is cooked. Cool in the tin.

Dust with icing sugar and serve with cream or yogurt.

Recipe by Dish magazine food editor Claire Aldous