

## Pears & Chocolate Cake



### DIRECTIONS

- Grease and flour a 9" springform round pan.
- Preheat oven to 375F.
- Peel, core and dice pears.
- In a large bowl, place eggs, sugar and oil.
- Blend well with a fork or hand mixer.
- Add flour, salt and baking powder, a little at a time to avoid lumps.
- Slowly add milk to thin out batter.
- Mix until smooth.
- Add diced pears and chocolate chips.
- Fold into batter by hand with spatula.
- Pour batter in the prepared pan.
- Sprinkle remaining chocolate chips over top of cake batter.
- Bake for 40-45 minutes or until golden brown.
- Dust with powdered sugar before serving.



### INGREDIENTS:

- 3 ripe pears
- 4 Oz mini chocolate chips
- 2 large eggs
- 2/3 cup sugar
- 1/4 cup vegetable oil
- 3/4 cup flour
- 1 1/2 tsp baking powder
- Pinch of salt
- 1/2 cup milk
- 1 tsp vanilla
- Additional 3 TBSPs chocolate chips for top

### NONNA'S TIPS

- Make sure the pears are ripe but firm.
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- You can substitute chocolate chips with chopped dark chocolate bar.
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- I've made this cake by using a fork since it's that easy. Just make sure you beat the sugar into the eggs until fully incorporated.
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- This cake batter can be baked as muffins. Just divide it equally among 12 cupcake liners placed into a 12 muffin pan. Bake at 375F for 25 to 30 minutes or until golden.