



Bartlett Harvest Pear Cake

This versatile recipe can be made as a delectable, moist sheet cake, ideal for school, and cafeteria serving. Or by halving the formula and changing the topping, an elegant bundt cake makes a sophisticated presentation for your dessert tray. Later in the season, use USA Bosc or Anjou pears.

Yield: 24 three inch square servings

Cost per portion: _____

INGREDIENTS	WEIGHTS	MEASURES	DIRECTIONS
Sugar	1 lb. 12 oz.	4	Combine sugar and oil. Add eggs and vanilla.
Vegetable cooking oil	8 oz.		
Eggs			
Vanilla extract	2 oz.		
All-purpose flour	1 lb. 2 oz.	1 T & 2 tsp. 1 T & 2 tsp.	Add flour, soda and cinnamon, then chopped walnuts.
Baking soda			
Ground cinnamon			
Walnuts, chopped*	8 oz.		
Bartlett Pears, firm-ripe		8 cups	Peel, core and chop pears, fold into batter.
Sugar	14 oz.		Pour into greased and floured 12" X 18" X 2" pan.** Bake 350° F for 40 to 45 min. Brown the sugar in butter. Add canned milk slowly and cook until thick. Pour over warm cake.
Butter	4 oz.		
Canned Milk	8 oz.		

* Pecans may be substituted.

** One half of formula may be used to fill 8-cup bundt mold. This will bake at the same temperature, but it will take close to 1 hour. Check for doneness. Omit caramel icing and serve with Pear Williams Creme Chantilly: Whip 1C heavy cream and 1 to 2 T Pear Williams Brandy



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