

Pear Walnut Cake with Swiss Meringue Icing

Cake Ingredients:

3 cups plus 2 Tbsp. cake flour, divided
1 Tbsp. baking powder
3/4 tsp. salt
1 tsp. cinnamon
18 Tbsp. unsalted butter
1 1/2 cups granulated sugar
3 large eggs
2 Tbsp. vanilla
1 1/4 cups whole milk
2 cups shredded pear
1 cup walnuts
2 whole pears for decorating
Wooden skewers

Icing Ingredients:

6 eggs whites
1 1/2 cups granulated sugar
1 1/2 cups unsalted butter
1 1/2 tsp. vanilla extract
3/4 tsp. cinnamon

Caramel Ingredients:

1/2 cup water
1 1/3 cups granulated sugar
1 tsp. kosher salt
1 cup whipping cream
(or use store bought caramel)

Cake Instructions: pre-heat oven to 350. Butter and flour 3– 8” round cake pans. Sift flour, baking powder, salt and cinnamon together. In stand mixer beat butter and sugar on medium high using paddle attachment. Add eggs to mixer one at a time. Add vanilla extract. Add flour mixture in three batches. Fold in pears and walnuts. Bake for 25-28 minutes.

Icing Instructions: Place egg whites and sugar in bowl of stand mixer and whisk. Place bowl over pan of simmering water and whisk constantly until mixture reaches 160 degrees. Transfer bowl to stand mixer. Using whisk attachment, beat mixture on high for 8-10 minutes until stiff peaks are formed. Switch to paddle attachment and mix in cubed butter. Add vanilla extract and cinnamon and mix 5 minutes.

Caramel Instructions: In large pan combine water, sugar and salt. Stir 4-5 minutes over medium heat until mixture comes to a boil. Continue to cook without stirring for 10-12 minutes or until golden. Add whipping cream and stir constantly until mixture reaches 250 degrees. Let cool to 180 degrees and dip pears.

Assemble Instructions: Place one cake on cake board and spread with icing and drizzle caramel. Repeat for other layers. Spread remaining icing on cake. Put wooden skewers in pears for stability and place on top of cake. Finish by drizzling caramel and walnuts on top of cake.