



# Swedish Pear Cake

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## Ingredients

- 2 tc vegetable oil
- 1/2 c milk
- 4 eggs
- 1 3/4 c sugar plus 2 tbsp for pears
- 2 1/4 c all purpose flour, sifted.
- 1/2 c quick oats + 1/8 c for pears
- 2 tsp baking powder
- 8 pears peeled, cored, and cut into wedges
- 1 tbsp cinnamon plus 1 tbsp for pears

\*adapted from The Nordic Baking Book

## Directions

- Preheat oven to 375 ° F.
- Spray 9" springform pan with baking spray.
- Place pear wedges in bowl and sprinkle with 2 tbsp sugar, 1 tbsp cinnamon, and 1/8 c quick oats. Stir to coat.
- In separate bowl, mix flour, oats, and baking powder and 1 tbsp cinnamon together.
- In mixer beat vegetable oil, milk, eggs, and 1 3/4c sugar until creamy.
- Add flour mix and stir until combined.
- Pour mixture into springform pan and place pears in a circular pattern across top of mixture.
- Place in oven and bake for 20-25 minutes.
- Remove from oven when knife inserted into center of cake comes out clean.
- Allow to cool and then remove sides of springform pan.