

Chocolate Cinnamon Pear Loaf Cake

Ingredients:

Difficulty: Medium

(makes one loaf, with a pan of dimensions: 26x10x7.5cm)

For poached pears:

2 cups / 5 dl water

4 tbsp granulated white sugar

1 tbsp fruit juice (I used blood orange juice)

1 cinnamon stick

4 medium size pears

For cake batter:

1 2/3 cups / 1 dl + 4 tbsp wheat flour

3/4 cup / 1 dl + 5 tbsp + 1 tsp brown sugar

1/3 cup / 5 tbsp + 1 tsp cacao powder

1 tsp baking powder

1 tsp ground cinnamon

1/2 tsp baking soda

1/2 tsp salt

1 egg

1 cup / 2 dl + 2 tbsp + 2 tsp buttermilk (piimä in Finnish)

1/2 cup / 1 dl + 1 tbsp + 1 tsp olive oil

To coat the poached pears:

1 tbsp wheat flour

1 tbsp cacao powder

1/4 tsp ground cinnamon

To coat the baked cake (optional):

powdered sugar

Instructions:

1. First, we'll make poached pears. In a medium size pot, put water, sugar, fruit juice and cinnamon stick and put on medium heat. Stir constantly to dissolve the sugar. When it starts boiling, add pears and reduce heat. Cover and cook pears for about 20-25 minutes until they are tender. Remove from heat, take the pears out and let them cool.

2. While pears are cooking, prepare the mixture to coat poached pears: put the ingredients for that in a shallow plate and mix.

3. Preheat the oven to 175C and grease the loaf pan.

4. Now we make the cake batter. Put all the dry ingredients (from wheat flour to salt in ingredients list) in a bowl and mix.

5. In a medium bowl, put egg, buttermilk and olive oil and beat until they are incorporated.
6. Add dry ingredients and continue beating until they are all mixed well. Put the batter in the greased loaf pan and smoothen the surface.
7. Coat all the pears with the mixture you made in step 2 and place them in the cake batter, stem sides up. Try to place them as deep as possible but it is ok to have the tops exposed because when the cake bakes, the batter will rise up to cover most of that exposed parts of pears.
8. Bake the cake in the middle rack of the oven for about 55 minutes, or until a toothpick inserted in the middle comes out clean. Once it is baked and out of the oven, let it cool well before taking it out of the pan. Cover with powdered sugar (optional) and enjoy!