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CHOCOLATE CAKE WITH PEARS AND HAZELNUTS

This cake is prepared in a food processor since the first step is to grind the nuts, once the batter is formed transfer it to a bowl to fold in the pears and chocolate. The cake has a nice light batter and is a winning combination of flavors.

Ingredients

- 1 - cup all purpose flour
- 1 ½ - teaspoons baking powder
- ½ - teaspoon salt
- ½ - cup hazelnuts (or substitute pecans or walnuts)
- 6 - ounces cold unsalted butter cut into small chunks
- $\frac{2}{3}$ - cup light brown sugar
- 2 - eggs
- ¼ - cup dark chocolate chopped into small pieces
- 4 - small pears, peeled, cored and chopped into small pieces

Preparation

Heat the oven to 300 degrees Convection.

Butter an 8" cake pan and line the bottom with paper.

Combine the flour, baking powder and salt in a small bowl and set aside.

Grind the hazelnuts in a food processor to a fine meal.

Add the flour mixture and pulse to combine.

Add the butter and pulse until fine crumbs form.

Add the sugar and eggs and mix briefly to combine.



Transfer the batter to a bowl and fold in the chocolate and half of the pears. Spread the batter into the prepared cake pan and top with the remaining pears. Bake for approximately 50 minutes or until the tester comes out clean.

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