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Eva Spindler's Pear Cake



Eva Spindler

2013 Youth "Dessert" Winner

Ingredients

1/2 cup butter
1 cup brown sugar
1 tablespoon vanilla extract
1 egg
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt (Susie's addition)
1/2 cup buttermilk
2 pears, cut up

Directions

Preheat oven to 350 degrees. Grease a baking dish.
(Eva used 9x13 and also has tried a bread loaf pan. I used

Eva Spindler's pear cake Photo Susie Iventosch

an 8x8 and loved the way it turned out!)

In a large bowl, beat butter and brown sugar until smooth and creamy. Add egg and vanilla and beat well. Mix flour, salt and baking soda and add to butter mixture alternately with buttermilk. Stir in pears.

Bake for approximately 25 minutes, or until a tester comes out clean and top of cake is golden brown. Serve warm or at room temperature.

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