

Pear cake with the thermomix

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250G of sugar

250g of flour

250G of butter

4 eggs

3 pears

1 packet of dry yeast

1 pinch of salt

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Cook a delicious and quick Thermomix fruit-flavored cake

Preheat the oven to 180°C (350°F)

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Put all the ingredients in the Thermomix bowl and mix for 2 minutes at speed 3.

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Peel the pears and roughly chop them.

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Put the pears in the Thermomix bowl and set to 30 seconds in reverse mode at speed 3.

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Grease a cake mold and pour the batter into it.

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Bake for 40 minutes.

This excellent Thermomix recipe for pear cake will delight your taste buds and eyes. Yum ;)