

Salted butter and pear cake with the magimix

Salted butter and pear cake with the magimix

10 min	10 min 60 min	10 min 60 min 70 min	10 min 60 min 70 min 2/10
10 min 60 min 70 min 2/10 0	10 min 60 min 70 min 2/10 0 10	10 min 60 min 70 min 2/10 0 10	15

10 min 60 min 70 min 2/10 0 10 15

250g of flour

200g of sugar

100g of salted butter

4 pears

4 eggs

1 egg yolk

1 packet of vanilla sugar

1 packet of baking powder

250g of flour
 <span itemprop="

How to make an excellent pear-flavored cake with the Thermomix TM31, TM5, and TM6 ?

Preheat the oven to 190°C (374°F)

For the Thermomix batter :

Â»

Put the sugar and whole eggs into the Thermomix bowl.

Â»

Set for 45 seconds at speed 4.

Â»

Add the flour, softened butter, vanilla sugar, and baking powder.

Â»

Mix for 1 minute at speed 4. For the Thermomix cake :

Â»

Peel 3 pears and cut them into slices.

Â»

Butter a cake tin and pour in half of the batter.

Â»

Arrange the pear slices in a rosette pattern over the batter, and add the remaining batter.

Salted butter and pear cake with the magimix

Â»

Peel and quarter the remaining pear and place it on top of the cake.

Â»

Brush the batter with the egg yolk.

Â»

Bake for 60 minutes. Enjoy warm, a real delight for both the taste buds and the eyes. Yum! ;)