

Pear cake

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Ingrédients

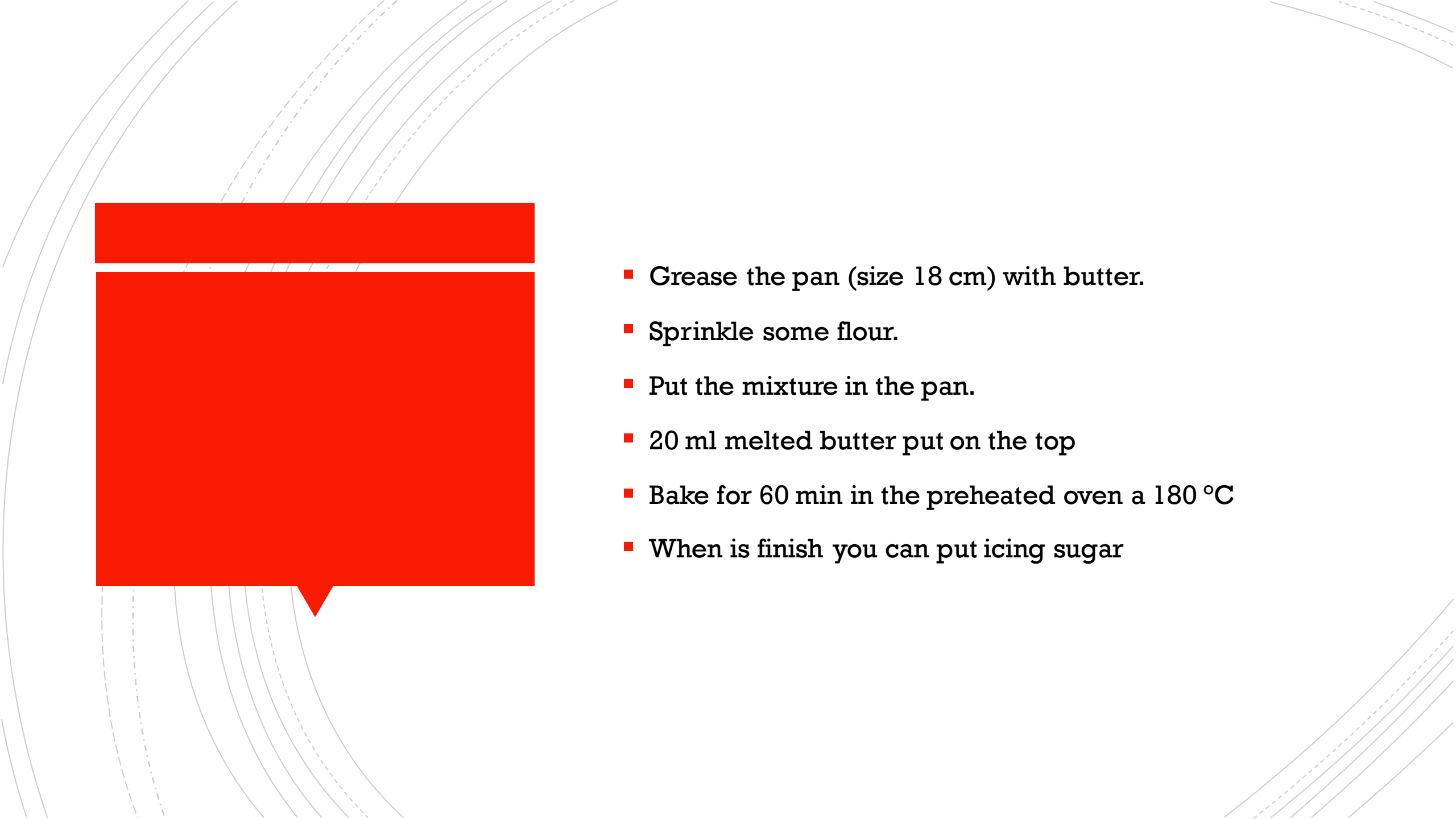
- 4 pears
- 2 eggs
- Salt
- Sugar 50g
- 100ml milk
- 45g butter
- 80g flour
- Baking powder
- Vanilla extract
- Lemon and orange zest



Cooking process

- Slice 4 pears on the thin slices
- Mix 2 eggs with pinch of salt, 50g sugar. Mix well
- Then, add 100ml of milk, 25g melted butter, 80g flour, 5g baking powder, 5ml vanilla extract, lemon zest and orange zest.
- Add the pear slices in portion so that each slice is in the mixture



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- Grease the pan (size 18 cm) with butter.
 - Sprinkle some flour.
 - Put the mixture in the pan.
 - 20 ml melted butter put on the top
 - Bake for 60 min in the preheated oven a 180 °C
 - When is finish you can put icing sugar

