



### **Pear, Chocolate & Cardamom Cake (gluten free)**

Rich, buttery and perfect for special occasions.

- 315g salted butter
  - 250g coconut sugar
  - 5 eggs, lightly beaten
  - 315g ground almonds
  - 50g buckwheat flour
  - Ground cardamom, to taste
  - 1 ripe pear, thinly sliced for the topping
  - 1 ripe pear, finely chopped for the cake mix
  - 100g dark chocolate, finely chopped
1. Preheat the oven to 160 celsius (320 Fahrenheit) and line the base and sides of a 23cm springform cake tin with baking paper.
  2. Divide the chocolate in half and set aside.
  3. Slice 1 pear finely for the topping and set aside.
  4. Chop the other pear finely and set aside.
  5. Place the butter and sugar in the bowl of an electric mixer and beat until pale and creamy. Switch the mixer to low and gradually add the beaten eggs followed by the ground almonds, flour and cardamom. Mix until combined.
  6. Place half the cake mixture into the prepared tin and cover with half the pear and half the chocolate. Finish with the remaining cake mixture. Arrange the pear slices on top. Put the remaining chocolate on top.
  7. Bake for around 60 minutes, or until the cake is cooked and the centre of the cake springs back when lightly touched.
  8. Remove the cake from the tin and cool for at least 20 minutes before serving. Serve at room temperature or slightly warm with a dollop of cream.

*Adapted from a Jennifer Schmidt (Delicious Everyday) recipe, who adapted it from The Ethicurean Cookbook*