

Apple Cake vs Pear cake

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Mormor's Äppelkaka

[Prep: 15 minutes / Baking: 45 minutes / TOTAL: 1 hour]

- 1 egg
- 1 cup granulated sugar
- 1 cup unbleached flour
- 1 stick of unsalted butter [melted]
- 1 teaspoon baking powder
- 2-3 tart Granny Smith apples
- A small pad of butter [to coat the baking pan]
- 1 tablespoon of flour or unseasoned breadcrumbs [to coat the buttered baking pan]
- Cinnamon [to dash on top before baking]
- A little extra sugar [to dash on top before baking]

Moster Olga's Päronkaka

[Prep: 15 minutes / Baking: 45 minutes / TOTAL: 1 hour]

- 2 eggs
- 1 cup granulated sugar
- 1 cup unbleached flour
- 1 stick of unsalted butter [melted]
- 1 teaspoon baking powder
- ¼ cup hot water
- 2 ripe pears sliced
- A small pad of butter [to coat the baking pan]

- 1 tablespoon of flour or unseasoned breadcrumbs [to coat the buttered baking pan]
- Cinnamon [to dash on top before baking]
- A little extra sugar [to dash on top before baking]

Pre heat oven to 350°

Take the butter out so it can reach room temp.

Lightly coat a 9-inch round baking pan with butter and then flour, bottom and sides. [For this step you could also use unseasoned breadcrumbs]. I like to put a small pad of butter onto a paper towel [or I just use my fingers] and smear it all over the pan. Then I add the flour [over the sink] and gently shake the pan from side to side as I tilt it in circles. The flour will stick to the butter. If there's any excess flip the pan upside down over the sink and pat the baking pan on the bottom. This process will prevent the cake from sticking.

I like to use Granny Smith apples for this recipe because they are tart and hold up nicely when baked. I peel, core and slice them, as thin as possible, with a sharp knife. You could also use a peeler to skin the apples. [For the pears any kind will work but you want them to be quite ripe. These don't have to be peeled and I like to slice them lengthwise to preserve the pretty pear shape.]

Now I would check on the butter. Put it into a microwaveable bowl. If it's soft it will only take 25 seconds or so to melt it. If it's still quite hard, cut it up into smaller pieces and microwave it in 20 second increments, you don't want it to splatter all over the microwave. You could also slowly melt it on the stove top while you busy with the next step.

[For the pear recipe I would bring about a 1/2 cup water to boil in a kettle.]

Crack the egg [or 2 for the pear cake] into a medium mixing bowl and add the sugar. This should be beaten till white and fluffy[ish]. I use an old-fashioned hand held eggbeater so it takes a little more time to get the desired texture and color. When 2 eggs are added the mixture doesn't get as white. Here I switch to a wooden spoon. Add the flour and baking powder slowly in a few small batches, mixing each batch in gently. The batter will start to get very sticky. Now add melted butter, you can do it all at once, and continue to mix slowly and in one direction. [Add 1/4 cup of the hot water and mix just until all the ingredients are incorporated.] Spread batter into buttered and floured pan. [If you are making the pear cake it will pour.] It should settle in nicely, but since it is so thick you may need to even it out a little with the spoon. When I add the apple slices I like to tightly fan them out starting from the center. There should be enough to create two layers. [When layering the pears, they will start to sink into the batter, this is ok.] Lightly sprinkle sugar and cinnamon over the top and it's ready for the oven.

For both cakes bake at 350° for 45 minutes. I like to set the timer for about 20 minutes and check to see that everything looks good. The pear cake will rise up a lot more. You can use a toothpick to see if the cake is done - stick it in the center and if it comes out clean [mostly] it is done. Let sit for 5 minutes to cool. This dessert is great alone or served with vanilla ice cream or whipped cream...or with coffee in the morning.