

# Salted butter and pear cake with the thermomix

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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

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### 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

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### <span itemprop="recipeIngredient">250g of flour</span><br> <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 :

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Put the sugar and whole eggs into the Thermomix bowl.

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Set for 45 seconds at speed 4.

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

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

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Peel 3 pears and cut them into slices.

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

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

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

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Brush the batter with the egg yolk.

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