

## INGREDIENTS

125 G (4½ OZ) BUTTER, SOFTENED  
150 G (5½ OZ) CASTER (SUPERFINE) SUGAR  
3 EGGS  
100 G (3½ OZ) SOUR CREAM  
100 G (3½ OZ/2/3 CUP) SELF-RAISING  
FLOUR, SIFTED  
150 G (5½ OZ/1½ CUPS) GROUND ALMONDS  
2 PEARS, CORED AND PERHAPS PEELED, CUT  
INTO 1 CM (½ INCH) DICE

*Walnut crumble*  
150 G (5½ OZ) BUTTER, CHILLED AND CUBED  
135 G (4¾ OZ) PLAIN (ALL-PURPOSE) FLOUR  
80 G (2¾ OZ/1/3 CUP) SOFT BROWN SUGAR  
75 G (2½ OZ/¾ CUP) WALNUTS, CRUSHED

SERVES 10

## *Pear & sour cream cake with walnut crumble*

*The sour cream adds a smooth richness, the pears add moisture, and the crumble is thick and crunchy with walnuts. The perfect cake, really.*

## METHOD

Preheat the oven to 170°C (325°F/Gas 3). Grease a 23 cm (9 inch) round spring-form cake tin and line the base and side with baking paper.

To make the pear and sour cream cake, cream the butter and sugar until pale and light. Beat in the eggs, one at a time, then beat in the sour cream. Fold in the flour and the ground almonds, just until it's an even consistency. Fold through the pears and spoon the mixture evenly into the base of the cake tin.

To make the walnut crumble, use your fingertips to rub the butter into the flour and sugar (or pulse in a food processor), until the mixture is crumbly. Stir in the walnuts.

Sprinkle the walnut crumble over the top of the cake and bake in the centre of the oven for about 60–70 minutes; test with a skewer. The cooking time can vary depending on the type and ripeness of the pears and your oven. It should be moist in the centre, but not doughy. Rub your fingers up the skewer to make sure — if you have any wet mixture on your fingers, give it another 5 minutes.

Remove from the oven and allow to cool in the tin for at least 10 minutes before removing to a wire rack to cool completely (don't invert the cake). Serve with nothing or perhaps some Clotted Cream (see page 61).