Easy Fresh Pear Cake

★★★★☆
4.27 from 19 votes

This easy cake is a family favorite. It takes very little to prepare and is delicious!

Prep Time	Cook Time	Total Time
10 mins	35 mins	45 mins

Course: Cake, Dessert Cuisine: American Keyword: Easy Fresh Pear Cake Servings: 8 servings Author: Judy Yeager

Ingredients

- 2 cups chopped or diced and peeled fresh pears
- 3/4 cup white granulated sugar
- 2 eggs
- 1/3 cup cooking oil
- 1 teaspoon vanilla extract
- 2 tablespoons butter melted
- 1 1/2 cups all-purpose flour
- 1/4 teaspoon salt
- 2 teaspoons baking powder
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/2 cup chopped walnuts or pecans

Instructions

1. In a bowl combine sugar with diced pears and mix together with a spoon. Add the eggs, cooking oil, vanilla and melted butter. Mix all with a spoon. In a large bowl whisk together the flour, salt, baking powder, ground ginger, cinnamon and cloves. Combine the flour mixture with the pear mixture and stir all ingredients together with a spoon until all ingredients are wet.
2. Spray an 8 x 8 baking dish with cooking oil. Pour in cake batter and sprinkle nuts on top. Bake in a preheated 350 degree oven for 35 to 40 minutes or until center tests done. We don't think this cake needs frosting but we do sprinkle on some powdered sugar before serving.