

## Pears, Walnuts and Chocolate Plumcake

### **Ingredients**

250 gr white flour  
250 gr cane sugar  
250 gr butter  
4 small eggs  
4 small pears  
50 gr walnuts  
Dark chocolate chips  
1 tablespoon rum  
1 lemon  
1 sachet raising powder



### **Preparation**

Peel the pears and cut them in small cubes. Roll them in some white flour to avoid them dropping at the bottom of the cake!

Beat well the eggs yolks with the sugar until they are light and creamy. Add the butter, the flour and the raising powder.

Pour in the rum and add the grated lemon skin. Whip the egg whites until stiff and gently add them to the mixture. Put half of the mixture in a buttered tin and put on top the pears, the walnuts and the chocolate.

Add the remaining mixture and spread it well on top.

Bake in a preheated oven for 1 hour at 180°C

