



Pear Spice Cake

Add interest to the holiday dessert table with this warmly spiced homemade cake, which is topped with pears and pecans. The beautifully arranged pear slices make it a spectacular way to end a meal. It would also be a fabulous treat to serve at a festive [vegan brunch](#).

By Shelli McConnell

Makes one 9-inch cake
Preparation Time: 30 minutes
Cook Time: 30 minutes

INGREDIENTS:

2 medium pears
1¾ cups whole wheat pastry flour
1 Tbsp. cornstarch
1½ tsp. baking soda
1 tsp. ground ginger
½ tsp. sea salt
½ tsp. ground cinnamon
¼ tsp. ground cloves
1 cup unsweetened applesauce
½ cup light molasses
½ cup pure maple syrup
1 tsp. pure vanilla extract
¼ cup chopped pecans, toasted
Powdered sugar

- 1 Preheat oven to 350°F. Core and cut 1 pear lengthwise into very thin slices. Peel and chop remaining pear.
- 2 In a large bowl stir together the next seven ingredients (through cloves). In a medium bowl stir together the next four ingredients (through vanilla) and 2 Tbsp. hot water. Add applesauce mixture to flour mixture; whisk just until well combined. Stir in chopped pear. Spoon batter into a 9-inch round or square silicone baking pan, spreading evenly. Arrange pear slices over batter. Sprinkle with pecans.
- 3 Bake 35 to 40 minutes or until a toothpick inserted in center comes out clean. Cool slightly in pan on a wire rack. If desired, remove cake from pan. Sprinkle cake lightly with powdered sugar. Serve warm or cooled.