

Yummy Pear Cake

Ingredients

- 4 cups peeled, cored and chopped pears
- 1 ½ cups white sugar
- 3 cups sifted all-purpose flour
- 1 teaspoon salt
- 1 1/2 teaspoons baking soda
- 1 teaspoon ground nutmeg

- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 4 egg whites or 3 whole eggs
- 2/3 cup canola oil
- 1 cup chopped pecans (optional)

Directions

1. Combine the pears and the sugar and let stand for one hour.
2. Preheat oven to 325 degrees F (165 degrees C). Spray a 10 inch bundt pan or 8x8 pan with non-stick cooking spray.
3. Slightly beat the egg (whites) and combine them with the oil, chopped pecans and pear mixture.
4. Stir the flour, salt, baking soda, nutmeg, cinnamon and cloves. Stir in the pear mixture. Pour batter into the prepared pan.
5. Bake at 325 degrees F (165 degrees C) for 1 hour and 10 minutes. Remove from oven , let cool on a wire rack for 10 minutes before removing form pan.