

VANILLA MINI-CAKES WITH HONEY PEARS

(adapted from several sources)

for the pear topping:

2 tablespoons (1/4 stick) butter
4 Anjou pears, peeled, cored, cut in small cubes
1/3 cup (65g) golden brown sugar
2 tablespoons honey

for the cakes:

3/4 cup (185g) unsalted butter, room temperature
1 cup (200g) sugar
4 large (200g) eggs
1 teaspoon vanilla extract
1 + 1/3 cups (160g) all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

powdered sugar

Melt butter in a large non-stick skillet, add the pears and sauté for 5 minutes, until tender. Add brown sugar and honey, cook until pears are evenly coated, about a minute or so. Transfer to a small bowl, cover and put in the fridge until needed.

Heat oven to 350°F. Coat 8 mini cake pans with non-stick spray. Beat butter and sugar until smooth. Add eggs, one at a time, beating constantly. Add the vanilla. Whisk the flour, baking powder and salt in a bowl, and sift that mixture into the butter/egg, mixing gently until combined.

Divide the batter among cups, filling a little more than half-full. Spoon 1 to 2 tablespoons of the pear mixture on top of the batter. Bake until a toothpick inserted in the center comes out mostly clean, about 25 minutes. Let rest 15 minutes before unmolding. Right before serving, add a little powdered sugar on top with a sieve.