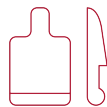




Chocolate Pear Dessert Cake with Chocolate Sauce



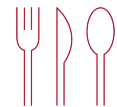
DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 1 HOUR



SERVES: 8

Ingredients

3 medium firm pears, peeled, halved & cored

1 tbsp sugar

180g butter

100g dark chocolate

$\frac{3}{4}$ cup caster sugar

$\frac{3}{4}$ cup water

2 eggs, lightly beaten

1 tsp vanilla essence

$\frac{3}{4}$ cup SR flour

$\frac{1}{3}$ cup Dutch cocoa

$\frac{1}{2}$ cup ground almonds

1 tbsp icing sugar

1 tsp Dutch cocoa – extra

Chocolate Sauce

100g dark chocolate, chopped

100ml cream

Method

Cake

To begin your Chocolate Pear Dessert Cake with Chocolate Sauce, preheat oven on [CircoTherm®](#) to 200°C and line a baking tray with baking paper. Place pears onto the tray cut side up and sprinkle with the sugar.

Cook on shelf position 3 for 12 to 14 minutes or until the pears are just tender.

Allow the pears to cool then cut into slices approximately 3 to 4mm in thickness.

Reduce the oven temperature to 160°C and place the wire rack on shelf position 2.

Place the butter, chocolate, sugar and water in a medium saucepan. Cook on a low heat, [Induction](#) level 3, stirring occasionally until the butter and chocolate have melted and the sugar is dissolved. Pour the mixture into a medium size bowl & allow to cool. Add the eggs & vanilla and mix well. Sift the flour and the cocoa over the mix then fold in with the ground almonds to form a batter. Pour into a greased and base lined 23cm round cake pan.

Arrange the pear slices over the batter. Combine the icing sugar and the extra Dutch cocoa powder and sift over the pears.

Bake for 55 to 60 minutes or until the cake is cooked when tested with a skewer.

Chocolate sauce

Combine the chocolate and the cream over a low heat, induction level 3 and cook, stirring regularly until the chocolate has melted & combined with the cream.

Drizzle the sauce on top and serve Chocolate Pear Dessert Cake with cream or ice cream.

Notes

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