



Almond Pear Olive Oil Cake

Ingredients

- 3 small pears
- 3 eggs
- 1 cup of brown sugar (plus 2 tablespoons to sprinkle over the pears)
- cinnamon
- 1/3 cup [Fustini's Delicate SELECT olive oil](#) ([Butter olive oil](#) or [Blood Orange olive oil](#) would work great!)
- 1/2 cup of buttermilk
- juice of 1 mandarin orange
- 1 cup of almond flour (almond meal)
- 1 1/2 cups of self-raising flour (gluten-free flour will also work)

Sharon's Hint

This is a great dessert recipe to use one of Fustini's citrus olive oils! adapted from [delicious.com](#)

Directions

Step 1.

Preheat the oven to 250 degrees F. Line a round cake tin with baking paper. Sprinkle the base with 2 tablespoons of brown sugar and a little cinnamon.

Step 2.

Cut the pears into two, scoop out the core, then cut each half into two, lengthways. Line the base of the cake tin with the pears. Beat the eggs with sugar until fluffy, add 1 teaspoon of cinnamon, oil, buttermilk and mandarin juice and whisk well. Add the almond flour and the sifted self-raising flour and gently incorporate them into the batter without over mixing.

Step 3.

Pour the batter over the pears and bake for 40-45 minutes or until a skewer comes out clean when inserted into the center of the cake. Turn upside down and leave to cool on a rack for 30-45 minutes before serving. Enjoy as it is or with vanilla gelato, cream or thick Greek yogurt.