

# Gluten & Dairy Free Cranberry Pear Almond Tea Cake



8 inch Round Tea Cake, Serves 8-12

## Ingredients:

- 2 cups chopped pears (bartlett, anjou or bosc mix)
- 1 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon pure vanilla extract
- ¼ teaspoon kosher salt
- ½ cup canola oil
- ½ cup dried cranberries, plumped in hot water then drained
- 1 jumbo sized egg, beaten (recommend The Farmer's Cow)
- 1 ¾ cup gluten-free all purpose flour
- 1 teaspoon baking soda
- sliced blanched almonds
- 1 thinly sliced pear, lightly brushed with canola oil (to prevent over-browning)
- apricot nappage or preserves, warmed

## Procedure:

- Preheat oven to 350°F. Butter, flour and parchment line an 8 inch round pan.
- Combine pears, sugar, cinnamon, vanilla, salt and oil in a large mixing bowl. Cover and refrigerate for 30 minutes.
- Add egg, flour, baking soda and cranberries. Mix just enough to combine.
- Place batter in pan. Top with sliced pears and almonds.
- Bake 40-50 minutes until done, toothpick inserted in center will come out clean.
- Cool and unmold tea cake. Lightly brush on apricot glaze for an elegant finish.



## "Cupboard Twists" From Pastry Chef Nicole Peranick:

- For a hint of citrus, add zest of ½ orange.
- Soak cranberries in brandy or pear liquor overnight for a sweet indulgence, instead of plumping in hot water.
- Not gluten-free? Substitute for 1 ½ cup all purpose flour.