



Olive on Tap Fabulously Sweet Pear Cake

**This is a recipe of my grandma's. It is wonderfully sweet and fresh.
It's so delicious, it never lasts long!**

INGREDIENTS: 4 fresh pears * 1 cup white sugar * 1 cup packed brown sugar * 1 cup chopped pecans * 3/4 cup + 4TbIs **Olive on Tap Pear or Ginger Olive Oil** * 2 eggs * 3 cups all-purpose flour * 1/2 tea-spoon salt * 2 teaspoons baking soda * 1 teaspoon vanilla extract

Step 1: Peel and slice pears thin. Mix sliced pears with white sugar, brown sugar, and nuts and let sit for one hour. After sitting puree pear mixture in a blender.

Step 2: Preheat oven to 350 degrees F Grease and flour one 13x9 inch pan. Also works in a bundt or round pan.

Step 3: By hand stir in until just blended; the flour, salt, and baking soda. Add dry ingredients to pear mixture and add oil, vanilla and eggs. Pour batter into prepared pan.

Step 4: Bake at 350 degrees F for 1 hour and 15 minutes.