

# BRANDY PEAR CAKE

By Chef Keil Herman , 44 Stone

## INGREDIENTS:

- 8 pears
- ½ cup light brown sugar, packed
- 3-plus cups Anjou or Bartlett pears, peeled or not, cored, and diced medium
- 2 tablespoons brandy cake
- 1 cup all purpose flour
- 1/3 cup granulated sugar
- 1/4 cup cornmeal
- 2 teaspoons baking powder
- 1/4 teaspoon kosher salt
- 4 tablespoons unsalted butter, diced small and chilled
- 1 cup whole milk
- 1 large egg, room temperature and fork beaten
- 1 tablespoon brandy

## DIRECTIONS:

1. Preheat oven to 350 degrees. Coat a 9-inch deep pie pan with cooking spray.
2. Place a round portion of parchment paper onto the bottom of the pan.
3. Warm the butter and brown sugar in a skillet over medium heat. Add the pears and sauté just until tender (five minutes or less). Remove the skillet from the heat, stir in the brandy, return the skillet to the heat and cook, stirring, for another minute (be careful — it may flame up).
4. Pour pear mixture into prepared pie pan.
5. Using a food processor, combine the flour, sugar, cornmeal, baking powder, and salt. Scatter the butter over the top of flour and pulse until crumbly like uncooked oatmeal. Transfer to a bowl.
6. Combine milk, egg, and brandy. Mix into flour mixture just until blended. Spread over the pears in the pie pan.
7. Bake until risen, light golden, and able to have a wooden skewer come out of the center cleanly (about 30 minutes). Cool for 10 minutes, then invert onto a serving platter. Cool completely. Drizzle with brown butter glaze

# BROWN BUTTER GLAZE FOR BRANDY PEAR CAKE

By Chef Keil Herman , 44 Stone

## INGREDIENTS:

- 1/4 cup butter
- 1 tablespoon hot water (more if needed)
- 1½ cups powdered sugar

## DIRECTIONS:

1. Melt 1/4 cup butter in a small sauce pan; continue to cook the butter, swirling the pan occasionally, until the butter turns nutty and golden brown.
2. Remove from the heat and whisk in 1½ cups powdered sugar and 1 tablespoon hot water. Add a little more if needed to achieve a drizzling consistency.

This glaze can also easily be made in the food processor.

1. Place your powdered sugar in the food processor bowl. Have your hot water ready next to your food processor.
2. Cook the butter until it has reached the level of brown that you are after.
3. Moving swiftly, turn on the food processor, slowly drizzle in the hot brown butter, making sure to scrape all the browned butter from the pan.
4. Slowly add hot water to the food processor until your glaze has reached the desired level of consistency.