

## THE WAY THE COOKIE CRUMBLES



### **Bittersweet Chocolate and Pear Cake** (rewritten but not significantly adapted from Al Di La Trattoria via Smitten Kitchen)

My homegrown pears were small, so I used five of them.

8 tablespoons (1 stick) unsalted butter, melted  
1 cup (4.8 ounces) all-purpose flour  
1 tablespoon baking powder  
½ teaspoon salt  
3 eggs, at room-temperature  
¾ cup (5.25 ounces) sugar  
3 pears, peeled, cored, and diced into ¼-inch cubes  
¾ cup (4.5 ounces) bittersweet chocolate chunks

1. Heat oven to 350 degrees. Spray a 9-inch springform pan with nonstick baking spray (or oil and flour the pan). In a small bowl, combine the flour, baking powder, and salt. In a small skillet over medium heat, melt the butter. When the foaming subsides, start swirling the butter around the pan. When the milk solids sink and turn brown and the butter smells nutty, remove the pan from the heat and pour the butter into a small bowl or measuring cup so it stops cooking.

2. In the bowl of a stand mixer fitted with the whisk attachment (or a large bowl if using a hand-held mixer), beat the eggs until light yellow and thick, about 5 minutes on a stand mixer and 9 minutes with a handheld mixer. When the whisk is removed from the bowl, the egg should flow off of it in a thick ribbon. Gradually add the sugar to the eggs, beating for 1 minute after it's all added. Reduce the mixer speed to its lowest setting and add one-third of the flour mixture, then half of the butter, another third of the flour, the rest of the butter, and the rest of the flour, beating just until combined.

3. Spread the batter evenly in the prepared pan. Evenly distribute the pears and chocolate over the top of the batter. Transfer to the oven and bake until a toothpick inserted into the center of the cake comes out clean, 45-60 minutes. Transfer to a wire rack to cool completely. If desired, dust with powdered sugar just before serving.