Hazelnut Cake with Pears and Chocolate
Recipe from Claudia Alexander's sweetbynurture.com

Serves 8-10

I use slightly unripe pears and this time I peeled and then grated them into the batter. You could also dice the pears rather than grate them: either option works. *

Ingredients:
1 cup all-purpose flour
2/3 cup hazelnut flour
1 ½ teaspoon baking powder
¼ teaspoon salt
2/3 cup of light brown sugar
3 oz. bittersweet chocolate chopped into chip size or smaller pieces
2 eggs room temperature
12 tablespoons of cold unsalted butter (1 ½ sticks) diced— plus a bit more for the pan
1 ½ -2 lbs. pears (about 4)
 2 tablespoons apricot preserves warmed up with 1 tablespoon water

Directions:
Preheat oven to 325°
1. Butter a 9" springform pan and line the bottom with parchment paper and butter that too.
2. Add both flours, baking powder, and salt to the bowl of a food processor and pulse once or twice to combine. Now add the butter and pulse until the mixture is just starting to clump.
3. Next add the sugar and then add the eggs one at a time. After each egg mix until combined.
4. Peel and core 3 of the pears and either grate or dice (see note above*), add them along with the chocolate chunks to the bowl. Pulse once or twice more to distribute.
5. Pour the batter into the prepared pan. Using an offset spatula, even out the top and cover with the remaining sliced pears.
6. Cook in preheated oven for 50-60 minutes. Cool in the pan for 10 minutes then turn out onto a rack and completely cool.
7. Just before serving, brush the top of the cake with warm apricot preserves.

Adapter from bbbgoodfood.com