

Recipe: Chocolate pear cake with speculoos

Instructions No. 1437

Difficulty: Beginner 

Working time: 1 hour 5 Minutes

This refined **box cake** is **baked according to an original French recipe** and proves that Spekulatius biscuits baked together with other ingredients taste delicious even at Easter time!



Baking cakes made easy

Preparation

Peel the pears, grate them over a kitchen grater and mix the crushed pulp with lemon juice. This gives the pears a pleasant, slightly acidic flavour and prevents them from turning brown (oxidation).

Preheat the oven to 180°C.

Make dough

Mix all dry ingredients in a bowl: Flour, baking powder, Cinnamon, cookie crumbs and brown sugar. Add milk, eggs and melted butter and mix well to a creamy dough. Add the chocolate drops and the pears to the dough.

Fill the dough into the greased or parchment-lined box cake tin.

For the cake crust, first sprinkle the two pears with lemon juice. Place them on the cake. Mix the cookie crumbs with brown sugar and pour this mixture as a crumb layer on the cake. Finally spread small pieces of butter on the cake.

Baking time: 45 minutes.

Ingredients for the dough

- 3 pears (fresh or pickled)
- 280 g flour
- 1 package baking powder
- 100 g brown sugar
- 150 ml milk
- 2 eggs
- 40 g melted butter
- 3 pinches Cinnamon
- 150 g chocolate drops
- 1 tablespoon of crumbled Spekulatius biscuits
- Juice of a half Lemon

Ingredients for the crust:

- 2 pears (fresh or pickled)
- 2 tablespoons crumbled Spekulatius biscuits
- 1 tablespoon brown sugar
- 1 sachet vanilla sugar
- 20 g Buster
- Juice of half a Lemon

Fancy something hearty?



Want something hearty?

The savoury variation of the [box cake "Croque-Cake" is](#) ideal for all those who like to serve something refined quickly and easily. The original French recipe can be found under **instruction 1436**.

Article information:

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