

Subarashii Kudamono Fresh Asian Pear Pound Cake

1 cup flour
1 teaspoon baking powder
½ teaspoon salt
2 eggs
2/3 cup sugar
¼ cup milk

1 small, fresh Subarashii Kudamono Asian Pear, sliced medium thin
¼ cup honey
1 teaspoon cinnamon

Combine ingredients in the first section and beat 1 minute.

Place thinly sliced Asian Pears on bottom of cake pan (use a pound cake pan) ***

**** Be sure cake pan is sprayed well with cooking spray*

Pour batter over Asian Pears, drizzle with honey, dust with cinnamon.

Bake at 350°F for 35 minutes or until golden brown (your cake should be sponge-like to the touch on top).