

Subarashii Kudamono Dried Asian Pear Cake

Ingredients:

2 cups diced dried Subarashii Kudamono Asian Pears
1 – 1 ½ cups Subarashii Kudamono Asian Pear Eau de Vie
(or pear juice)
1/4 cup shortening
1 cup sugar
1 egg
1 teaspoon vanilla
1 cup flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ginger

Directions:

- Take the diced Asian pears and put them in a small bowl. Add enough of the Eau de Vie (or juice) to just cover the pears. Soak overnight in the refrigerator, or heat the liquid (not boiling) and soak for 2 hours.
- Preheat oven to 350 degrees.
- Cream the shortening with the sugar.
- Add egg and vanilla. Combine dry ingredients and add to liquid ingredients.
- Fold in Asian pears.
- Spoon into a greased 8 in. x 8 in. square cake pan.
- Bake for 35-45 mins. or until a toothpick inserted in the center comes out clean.