

DESSERT 2ND PLACE

Nonna's Italian Walnut Cake

10 tablespoons real butter (softened)
¾ cup sugar
¼ teaspoon salt
2 tablespoons honey (plus a little extra for drizzle)
4 eggs (slightly beaten)
1 cup plus 2 tablespoons of flour)
1 pear (cored and diced)
½ cup chopped walnuts
¼ cup walnut pieces

1. Spray a 10-inch Dutch oven with cooking spray. Cream together butter, sugar, and salt.
2. Add honey and eggs and mix well. Add the flour and mix to combine.
3. Fold in pears and chopped walnuts. Pour into Dutch oven and sprinkle with walnut pieces.
4. Use 10 charcoal briquettes on top and 8 on bottom. Bake for about 40 minutes. Check the center of the cake with a cake tester to determine if done. Let cool, and drizzle with a little more honey.

Serves: 8.