

DESSERT

2nd Place

NONNA'S ITALIAN WALNUT CAKE

10 tablespoons real butter (softened)

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ 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)

24

$\frac{1}{2}$ cup chopped walnuts

$\frac{1}{4}$ 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.