Pear Cake with Coconut Meringue

czas przygotowania: **60 min**

poziom trudności: **trudny**



A delicious homemade pear cake featuring a soft, delicate base made with creamy curd cheese, a smooth vanilla custard filling and sweet, juicy pears. Topped with a light coconut meringue, this beautifully layered cake combines fruity freshness with a rich, creamy texture. Perfect for family gatherings, special occasions or an indulgent afternoon treat.

Składniki

For the cake:

- Plain flour – 300 g
- Full-fat curd cheese (twaróg) – 250 g
- Sugar – 4 tbsp
- Gellwe Vanilla Sugar – 1 sachet (15 g)
- Soya bean oil – 6 tbsp
- Milk – 6 tbsp
- Gellwe Baking Powder – 1 tbsp
- Grated zest of 1 lemon – to taste
- Salt – a pinch

For the filling and coconut meringue:

- Pears in syrup – 2 tins
- Large eggs – 4
- Milk – 1 cup
- Sugar – 6 tbsp
- Gellwe Vanilla Flavour Pudding Mix – 1 pack
- Desiccated coconut – 200 g

Sposób przygotowania