

CHAMPAGNE POACHED PEAR SUMMER TIME CAKE

Poached Pear

- **2 cups Pear Champagne**
- **½ cup Pomegranate Cranberry juice**
- **2 cups sugar**
- **1 Vanilla Bean**
- **3 Fresh Lake County Pears**

Core pears from the bottom, leaving stems intact. Peel pears; cut 1/4 in. from the bottom of each to level if necessary. Split vanilla bean and scrape seeds; set aside.

In a small saucepan, combine the Pear Champagne, sugar, Pomegranate Cranberry juice, vanilla bean and seeds. Bring to a boil. Reduce heat; place pears on their sides in saucepan and poach, uncovered, for 18-22 minutes or until pears are almost tender, basting occasionally with poaching liquid.

Remove pears and with a slotted spoon; cool slightly. Cover and refrigerate. Bring poaching liquid to a boil; cook until liquid is reduced to 1/4 cup. Discard the vanilla bean. Cover and refrigerate for at least 1 hour.

Cake

- **4 eggs**
- **1 1/4 cups vegetable oil**
- **2 cups white sugar**
- **2 teaspoons vanilla extract**
- **2 cups all-purpose flour**
- **2 teaspoons baking soda**
- **2 teaspoons baking powder**
- **1/2 teaspoon salt**
- **2 teaspoons ground cinnamon**
- **½ cup shredded coconut**
- **2 cups grated carrots**
- **1 cup grated zucchini**
- **2 Poached Lake County Pear diced**

Preheat oven to 350 degrees Grease and flour 4 5-inch pan.

In a large bowl, beat together eggs, oil, white sugar and 2 teaspoons vanilla. Mix in flour, baking soda, baking powder, salt and cinnamon. Fold in coconut, pears, zucchini and carrots. Pour into prepared pan.

Bake in the preheated oven for 20 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

FROSTING

- **½ cut butter, softened**
- **8 ounces cream cheese, softened**
- **4 cups confectioners' sugar**
- **1 teaspoon vanilla extract**

To Make Frosting: In a medium bowl, combine butter, cream cheese, confectioners' sugar and 1 teaspoon vanilla. Beat until the mixture is smooth and creamy. Stir in chopped pecans. Frost the cooled cake.