

THE RELUCTANT TRADING EXPERIMENT

Pear Tea Cake with Coriander Whipped Cream

by Sarah Marshall for ReluctantTrading.com



Ingredients

Coriander Whipped Cream

- 1 tablespoon [Reluctant Trading whole coriander seeds](#)
- 2 cups heavy whipping cream
- ½ cup cane sugar

Pear Tea Cake

- Butter, for greasing the pan
- 1 ¾ cup super-fine cake flour
- 1 teaspoon baking powder

THE RELUCTANT TRADING EXPERIMENT

- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon kosher salt
- 1 teaspoon ground cinnamon
- 1 teaspoon [Reluctant Trading coriander seeds](#), finely ground
- 6 tablespoons salted butter, softened
- $\frac{2}{3}$ cup cane sugar
- 2 eggs
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup Greek yogurt
- 1 large pear, peeled, cored, $\frac{1}{4}$ inch cubes

Preparation

Step 1

In a small saucepan, over medium heat, toast the coriander seeds. Shake the pan every 15 seconds, for three minutes, until fragrant and you hear a pop. Immediately remove the seeds from the pan and place in a medium bowl. Once cooled, add the whipping cream. Set aside while the bread bakes.

Step 2

Preheat the oven to 350 degrees Fahrenheit. Using your fingers and butter, grease an 8 x 4 non-stick loaf pan, coating well. Line the bottom of the pan with a rectangle of parchment paper and grease the top of the paper. Set aside.

Step 3

In a medium bowl, stir together flour, baking powder, baking soda, salt, cinnamon, and coriander. Set aside.

Step 4

In the bowl of a stand mixer, beat together the butter and sugar, until light and fluffy. Beat in the eggs, one at a time. Add the vanilla and Greek yogurt, mixing until blended. Gradually stir in the flour mixture until combined. Fold in the chopped pears with a spatula.

Step 5

Bake for 50-60 minutes, until golden brown on top, and a toothpick inserted into the center comes out clean.

Step 6

After the bread has baked for 40 minutes, pour the cream through a fine mesh sieve into the bowl of a standing mixer. Add the sugar and whip the cream, on medium speed, until desired stiffness, about 1-3 minutes.

THE RELUCTANT TRADING EXPERIMENT

Serve big slices, while still warm, topped with the coriander whipped cream.

Reluctant Newsletter Discount

Get 10% off our featured spice each month when you sign up for our [newsletter](#).

Reluctant Resources Used in this Recipe

- [Coriander Seeds, Whole](#)
- [Milton Modern Mortar and Pestle](#)
- [100 Year Loom Tan Apron](#)
- [Corky Modern Glass Spice Jars](#)
- [Put a Lid on It Stoneware Salt Cellar](#)