Chocolate Bundt Cake with Pomegranate Caramelized Pears

WITH SOLA STELLA OLIVE OIL & POMEGRANATE BALSAMIC

Ingredients

Cake:
- 4 ea large eggs
- ¾ cup sugar
- ½ cup Sola Stella Extra Virgin Olive Oil
- 1 tsp vanilla extract
- 6 oz semisweet chocolate, melted
- 1 cup flour
- ¼ cup cocoa powder
- ½ tsp baking soda
- ½ tsp baking powder
- ¼ tsp salt

Pears:
- 2 oz Sola Stella Extra Virgin Olive Oil
- 2 ea large red bosc pears cut into wedges
- ½ cup sugar
- 2 oz Pomegranate Infused Balsamic Vinegar
- 2 oz heavy cream

Notes

Directions

1. Preheat oven to 350° F and spray bundt pan with nonstick spray.
2. Using an electric mixer, beat eggs and sugar until pale and fluffy, approximately 3-4 minutes. Slowly drizzle in Sola Stella Extra Virgin Olive Oil while beating. Add melted chocolate and vanilla extract.
3. In a separate bowl, combine flour, cocoa powder, baking powder, baking soda, and salt.
4. Fold dry ingredients into the wet ingredients being sure not to over mix.
5. Pour batter into prepared bundt pan and bake for 25-30 minutes or until a toothpick inserted comes out clean. Cool for 10 minutes in the pan before removing.
6. In a large sauté pan, heat Sola Stella Extra Virgin Olive Oil over medium-high heat. Add pears and sauté for 3-4 minutes.
7. Add sugar and continue to cook for an additional 5 minutes until the sugar starts to caramelize.
8. Add Pomegranate Infused Balsamic Vinegar and toss to combine.Then add heavy cream and simmer until the sauce is thickened. Remove from heat.
9. Set bundt on your serving dish or cake stand and, once sauce is slightly cool, pour over your cake. For a little extra flourish, add edible flowers or pomegranate seeds before serving!