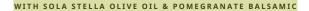
Chocolate Bundt Cake with Pomegranate Caramelized Pears





Ingredients

Cake:

- 4 ea large eggs
- ¾ cup sugar
- 1/2 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
- 1/2 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.
- 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.
- 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!