

## Fresh Pear Cake

### Ingredients:

3-4 large ripe pears

1 bag **Wellness Forum Health Applesauce Cake Mix**

1 cup chopped toasted pecans

2 teaspoons vanilla extract

### Instructions:

Preheat the oven to 350 degrees

- Oil and flour a 9x13 inch baking dish
- Grate the pears using the large holes on a box grater.
- Measure 2 cups of the grated pear.
- Place the contents of the cake mix in a large mixing bowl.
- Add the 2 cups of grated pears, toasted pecans, and vanilla extract. Mix well.
- If the dough seems dry, add a little more of the grated pear or a little water to the mixture and mix well.
- Spoon the batter into the prepared pan and bake for 25-30 minutes, until a toothpick inserted in the center of the cake comes out clean

Let cool 10 minutes before serving