

Taste of Home



Pear Bundt Cake

★★★★☆

Next time you make cake from a mix, try my easy and delicious recipe. The pears and syrup add sweet flavor and prevent the cake from drying out. And since there's no oil added to the batter, this tender fall-perfect cake is surprisingly low in fat. —Veronica Ross, Columbia Heights, Minnesota

TOTAL TIME: Prep: 15 min. Bake: 50 min. + cooling

YIELD: 16 servings.

Ingredients

1 can (15 ounces) reduced-sugar sliced pears

1 package white cake mix (regular size)

2 large egg whites, room temperature

1 large egg, room temperature

2 teaspoons confectioners' sugar

Directions

1. Drain pears, reserving the syrup; chop pears. Place pears and syrup in a large bowl; add the cake mix, egg whites and egg. Beat on low speed for 30 seconds. Beat on high for 4 minutes.
 2. Coat a 10-in. fluted tube pan with cooking spray and dust with flour. Add batter.
 3. Bake at 350° until a toothpick inserted in the center comes out clean, 50-55 minutes. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.
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