



***“Best Rest Stops Ever”***  
**Pear Cake w/Caramel Glaze**

- 2 Cups Granulated Sugar**
- 3 Lrg. Eggs**
- 1 ½ Cups Vegetable Oil**
- 3 Cups White Lily All-Purpose Flour**
- 1 Teaspoon Soda**
- 1 Teaspoon Salt**
- 3 Teaspoon Cinnamon**
- 1 Teaspoon Vanilla**
- 4 Cups Pears (peeled and chopped)**

**Mix all ingredients by hand. Preheat oven to 350\* degrees and bake for 1 hour.**

***(Pears must be very firm and dry type – old fashion farm/pasture pears recommended.)***

**Caramel Glaze**

- 1 Stick Butter**
- 1 Cup Packed Brown Sugar**
- ¼ Cup Milk**

**Melt butter over medium high heat, add/mix in next two ingredients and bring to a rolling boil (stir constantly or mixture will scorch). Boil for 2 ½ minutes and then drizzle over cake after cake has completely cooled.**