



**Pacific Northwest
Canned Pears**
Always ripe. Always ready.

Pear Gingerbread with Lemon Glaze

12 Servings

Ingredients

2 (15-ounce) cans, or 2-1/2 cups Pacific Northwest Canned Pears, diced, in juice, drained and juice reserved
1-3/4 cups whole wheat flour
1-2/3 cups all-purpose flour
1 tablespoon double-acting baking powder
2-1/4 teaspoons ground ginger
3/4 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
1/4 teaspoon ground cloves
3/4 cup granulated sugar
2/3 light brown sugar, packed
2 large eggs
1/4 cup canola oil
1/2 cup confectioners' sugar
2 tablespoons freshly squeezed lemon juice

Method

Preheat the oven to 350 degrees F. Lightly coat a 9 by 13-inch pan with oil and set aside.

In a large bowl, combine the whole wheat and all-purpose flour, baking powder, ginger, cinnamon, baking soda, salt, cloves and 1-1/4 cups of the drained pears. Stir to combine and evenly coat pears with the dry ingredients.

In the bowl of an electric mixer fitted with the paddle attachment, combine the brown and granulated sugar, eggs, and oil. Beat on medium speed until smooth.

Add the dry ingredients to the mixer bowl in 2 additions, alternating with 3/4 cup of the reserved pear juice. Mix the ingredients on low speed until just combined; do not overmix or the cake will be tough.

Remove the bowl from the mixer and use a spatula to fold in the remaining pears by hand. Pour the batter into the prepared pan and use a spatula to evenly distribute and smooth the top.

Bake 35 minutes, or until the cake pulls away from the edges of the pan slightly and springs back when lightly depressed in the center. Cool on a rack.

Prepare the glaze while the cake cools. Combine the confectioners' sugar and lemon juice in a small bowl and whisk until smooth. Drizzle a tablespoon of lemon glaze over each square.

Servings

Makes 12 servings

Nutrition

Calories	319
Fat	6g
Saturated Fat	1g
Cholesterol	31 mg
Sodium	256 mg
Carbohydrate	63 g
Dietary Fiber	3.5 g
Sugar	34 g
Protein	5.5 g
Vitamin A	48.5 IU
Vitamin C	1 mg
Calcium	104 mg
Iron	2 mg

Recipe by XXX
eatcannedpears.com