



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

Pear Gingerbread with Lemon Glaze

24 Servings

Ingredients

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

Method

Preheat the oven to 350 degrees F. Spray a half-sheet pan with pan release and set aside.

In a large bowl, combine the whole wheat and all-purpose flour, baking powder, ginger, cinnamon, baking soda, salt, cloves and 2-1/2 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 bowl in 2 additions, alternating with 1-1/2 cups 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 onto 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. Portion the cake into 3 by 3-1/4-inch squares and drizzle a tablespoon of lemon glaze over each square.

Servings

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Nutrition

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