



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

Pear Lemon Breakfast Cake

24 Servings

Ingredients

1 pound 10 ounces all-purpose baking mix such as Bisquick
1/2 cup granulated sugar
1-1/2 cups milk
2 eggs
2 teaspoons lemon extract
1-1/2 pounds Pacific Northwest Canned Pears, slices, drained
Breakfast Cake Topping (recipe follows)

BREAKFAST CAKE TOPPING

3/4 cup (6 ounces) lightly packed light brown sugar
1/2 cup + 2 tablespoons (2-1/2 ounces) all-purpose baking mix such as Bisquick
1/4 cup (2 ounces) unsalted butter, cold, cut into small pieces

Method

Preheat the oven to 375 degrees F. Lightly grease a half sheet pan and set aside.

Combine the baking mix and sugar in a bowl and set aside. Whisk the milk, eggs and lemon extract together and add the dry ingredients, stirring just until combined and smooth. Pour the batter into the prepared pan and press the pear slices into the batter.

Sprinkle the reserved topping over the pears and bake 30 minutes, or until the top of the cake has browned and a toothpick inserted in the center comes out clean. Remove the pan to a rack to cool completely before cutting into 3 by 3-inch squares.

BREAKFAST CAKE TOPPING

Using a fork or two knives, combine the sugar, baking mix and butter until the mixture resembles coarse crumbs. Cover and store in the refrigerator until ready to use.

Servings

Makes 24 servings

Nutrition

<i>Calories</i>	209
<i>Calories from Fat</i>	27
<i>Fat</i>	3 g
<i>Saturated Fat</i>	2 g
<i>Cholesterol</i>	24 mg
<i>Sodium</i>	306 mg
<i>Carbohydrate</i>	41 g
<i>Dietary Fiber</i>	2 g
<i>Sugar</i>	18 g
<i>Protein</i>	5 g
<i>Vitamin A</i>	4% DV
<i>Vitamin C</i>	0% DV
<i>Calcium</i>	7% DV
<i>Potassium</i>	6% DV
<i>Iron</i>	7% DV