

Pear Crumb Cake



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

Crumble Topping

5 lb 4 oz (1 gal 3-3/4 cups) white whole wheat enriched flour blend
1 qt brown sugar
1 qt granulated
¼ cup 2 tbsp ground cinnamon
2 qt vegetable oil

Dough

4 sprays nonstick cooking spray
4 lb 11 oz (1 gal, 1-2/3 cups) white whole wheat enriched flour blend
¼ cup 2 tsp baking powder
2 tsp baking soda
1 tbsp table salt
3 ¼ cups vegetable oil
2 qt ¼ cup granulated sugar
3 ¼ cups liquid eggs, whole, frozen, thawed
¼ cup 2 tbsp vanilla extract
2 #10 cans (1 gal 1 ½ cups) Pacific Northwest pears, canned, diced, extra light syrup, drained
1 qt milk 1%
1 qt light sour cream, light

Servings

100

Nutrition

Calories: 562
Total Fat: 28 g
Total Dietary: Fiber 5 g
Vitamin C: 0 mg
Saturated Fat: 3 mg
Trans Fat: 0 g
Protein: 7 g
Iron: 2 mg
Sodium: 173 mg
Cholesterol: 32 mg
Vitamin A: 88 IU
Sugars : 38 g
Carbohydrate: 74 g
Calcium: 102 mg

Method

Preheat oven to 325 F and spray full size sheet pans with nonstick cooking spray (1 pan for each 25 servings).

Prepare Dry Ingredients: In a large bowl or standing mixer, using a hand mixer or whisk attachment, mix flour, baking powder, baking soda, and salt.

Prepare Wet Ingredients: In a separate large bowl, whisk vegetable oil, sugar eggs, and vanilla. CCP: Hold at 40 °F or lower.

Prepare Batter: Add wet ingredients to dry ingredients and mix well. Using a large rubber spatula fold milk, sour cream, and pears into the batter. Divide dough evenly and spread into prepared sheet pans. CCP: Hold at 40 °F or lower.

Prepare Crumble Topping: In a large bowl or standing mixer, using a hand mixer or whisk attachment, mix flour, brown sugar, sugar, cinnamon, and vegetable oil. Using gloved hands, sprinkle crumble over the top of dough in chunks. CCP: Hold at 40 °F or lower.

Bake Pear Crumble Cake: Bake in the oven for 40-45 minutes or until golden brown. Remove from the oven. Allow to rest for 10 minutes. Cut into 5 x 5 pieces. Serve warm.

For Grab n Go Service:

Wrap each individual piece in plastic wrap.

Note: 1 No. 10 can pears diced, packed in juice or light syrup provides about 9 1/2 cups (67 oz) drained pears.

*Recipe by Chef Matthew Granados
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