

Pear Crumb Cake

9 servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

CRUMBLE TOPPING

1 cup + 2 tablespoons all-purpose flour
1/3 cup light brown sugar, packed
1/3 cup granulated sugar
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 cup (1 stick) unsalted butter, melted

CAKE

1 cup all-purpose flour
3/4 teaspoon baking powder
1/8 teaspoon baking soda
1/4 teaspoon salt
1/4 cup + 1 tablespoon unsalted butter, softened
1/2 cup granulated sugar
1 large egg
1 teaspoon pure vanilla extract
1/4 cup milk
1/4 cup sour cream
1 cup Pacific Northwest Canned Pears, diced, in juice, drained

Method

To make the crumble topping, measure the flour, sugars, cinnamon, and salt into a small bowl. Pour the melted butter over top and stir with a fork until mixture comes together in irregular sized clumps.

Preheat the oven to 300 degrees F. Lightly grease an 8-by-8-inch pan with butter and set aside. Sift the flour, baking powder, baking soda, and salt together into a bowl and set aside.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar until smooth, about 2 minutes. Add the eggs, one at a time, mixing after each addition until fully incorporated, and scraping down the sides of the mixing bowl with a spatula between eggs. Add the vanilla.

Add the dry ingredients in three additions, alternating first with the milk, and then with the sour cream, and ending with the remaining dry ingredients. Fold in the pears.

Pour the batter from the mixing bowl into the prepared pan and top with the crumble mixture. Bake in the middle of the oven 25 to 35 minutes or until golden brown and set in the center.

Remove from the oven and cool slightly before cutting into 9 pieces.

Servings

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Nutrition

<i>Calories</i>	392
<i>Fat</i>	19g
<i>Saturated Fat</i>	11g
<i>Cholesterol</i>	69mg
<i>Sodium</i>	207mg
<i>Carbohydrates</i>	52g
<i>Fiber</i>	1g
<i>Sugar</i>	29g
<i>Protein</i>	4g
<i>Calcium</i>	61mg
<i>Iron</i>	2mg
<i>Potassium</i>	94mg

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