

Spiced Pear Coffeecake with Pecan Streusel

Yield: 1 ea. filled coffeecake

6 oz. Butter

7 ½ oz. Sugar

½ tsp. Salt

3 ea. Eggs

2 tsp. Vanilla Extract

8 oz. Pastry Flour

¾ tsp. Baking Soda

¾ tsp. Baking Powder

½ tsp. Cardamom, ground

1 tsp. Cinnamon, ground

1 ½ C Sour Cream

1 ea. Ripe pear, cored and sliced into ½-inch sections

Cream butter, sugar and salt until light and fluffy. Add eggs and vanilla in small portions, scraping between additions. Sift dry ingredients together and add to mixture in three additions with the sour cream in two.

Spray and flour a bundt cake pan. Spread half of the batter into the pan, arrange sliced pears, next spread about ½ C of streusel on top of the fruit. Spread the remaining batter on top then a final ½ C of streusel on top. Bake at 350°. Check at 45 minutes with a skewer. When the skewer comes out clean, cool and depan.

Pecan Streusel

Yield: approx. 1 Cup

2 oz. Pecans, chopped

1 ½ oz. AP Flour

2 oz. Brown Sugar

1oz. Butter, melted

¼ tsp. Cinnamon, ground