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Pear Coffee Cake

Nancy Ogden

2013 Adult "Dessert" Winner

Ingredients

1 3/4 cups sugar, divided
1/2 cup butter, softened
1 teaspoon vanilla extract
6 ounces cream cheese, softened
2 large eggs
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
2 teaspoons ground cinnamon
3 cups chopped peeled Bosc pears
2 tablespoons pecans
Cooking spray

Directions

- Preheat oven to 350 degrees
- Combine flour, baking powder and salt. Set aside.
- Beat 1 1/2 cups sugar, butter, vanilla and cream cheese at medium speed of a mixer until well blended. Add eggs, one at a time, beating well after each addition. Add flour mixture to creamed mixture, beating at low speed until blended.
- Combine 1/4 cup sugar and cinnamon. Combine 2 tablespoons cinnamon mixture and pear in a bowl, and gently stir mixture into batter. Pour batter into a 9-inch round cake pan coated with cooking spray. Chop pecans and add to remaining cinnamon mixture. Sprinkle over the cake.
- Bake at 350 degrees for 1 hour and 10 minutes (I usually set the timer for 55 minutes and check the cake) or until the cake pulls away from the sides of the pan. Cool the cake completely on a wire rack, and cut using a serrated knife.

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