



Pear-Filled Cowboy Coffee Cake

Makes: 8-12 servings

Prep Time: 20 minutes Cook Time: 40 minutes

Total Time: 1 hour & 20 minutes

Ingredients

Cake and Topping:

- 2 & 1/2 cups all-purpose flour
- 1 & 3/4 cups dark brown sugar
- 3/4 cup cold unsalted butter, cut into small cubes
- 1 & 1/2 tsp salt
- 1 & 1/2 tsp cinnamon (divided: 1/2 teaspoon + 1 more teaspoon for the topping)
- 1/2 tsp freshly grated nutmeg
- 1/4 tsp cloves
- 1/4 cup toasted wheat germ
- 3/4 cup coarsely chopped walnuts (almonds or pecans also work well)
- 2 tsp baking powder
- 1/2 tsp baking soda
- 2 eggs
- 1 cup buttermilk

Pear Filling:

- 1 & 1/2 pounds (4 medium) pears (I like barely ripe Bartletts) (apples, peaches, Asian pears or fuyu persimmons may also be used)
- 1/4 tsp cinnamon
- 1/4 tsp freshly grated nutmeg
- Tiny dash of cloves (optional)
- 1 tbsp dark brown sugar

Instructions

Preheat oven to 375°F. Grease a 9" x 13" baking pan with butter or cooking spray.

Pulse the flour, brown sugar, salt, spices (remember, only 1/2 teaspoon of cinnamon) and wheat germ

in a food processor four or five times, until combined. Add the butter and process for about ten seconds; scrape down the sides and pulse three or four times. Remove $\frac{3}{4}$ cup of that and put in a small bowl with the nuts and 1 teaspoon of cinnamon. Stir well to combine.

Add the baking soda and baking powder to the dry ingredients in the food processor and pulse two or three times.

In a large mixing bowl, beat the eggs with a whisk. Then add the buttermilk and whisk well to combine.

Peel, core and coarsely chop the pears; toss with the filling spices ($\frac{1}{4}$ teaspoon each of cinnamon and freshly grated nutmeg, and a dash of cloves) and the tablespoon of dark brown sugar.

Add the dry ingredients to the wet ingredients and stir just until smooth.

Put half of the batter in the prepared baking pan. Spread the pears over the batter; then, cover with the remaining batter. Sprinkle on the topping. Bake for about 40 minutes or until the center springs back when lightly touched.

Allow to cool in the pan for at least 20 minutes before cutting.

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