

# Pear Ginger Crumb Cake

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## **Ingredients:**

### Streusel

4 tablespoons	Butter, diced
1/2 cup	Light Brown Sugar
1/2 cup	All-Purpose Flour
1 teaspoon	Cinnamon
1/2 teaspoon	Salt

### Cake

2 cups	All-purpose flour
2 teaspoons	Baking powder
1 teaspoon	Cinnamon
1 stick	Butter, softened
1 cup	Granulated sugar
3 large	Eggs
3/4 cup	Whole milk
1/2 cup (4 oz.)	Pear Ginger Jam

## Directions:

Preheat oven to 350 degrees F and butter a 9-inch square baking pan. In medium bowl, mix the brown sugar, flour, cinnamon and salt. Add the butter using a pastry blender or by hand, pinching the butter into the dry ingredients until evenly moistened. Press the mixture into clumps. Refrigerate for about 15 minutes.

In medium bowl, combine the flour, baking powder, cinnamon and salt. In a large bowl, using an electric mixer beat the butter with the granulated sugar at medium speed until fluffy (about 2 minutes). Beat in the eggs 1 at a time. Scrape down the side of the bowl; beat in the dry ingredients and milk alternating until just incorporated.

Scrap the batter into the prepared pan. Dollop the Pear Ginger Jam evenly on top of the batter and sprinkle the streusel evenly on top. Bake for about 50 minutes. Transfer the pan to a rack to cool.

Options: Add 1/4 teaspoon ground ginger for a spicier cake. Or, substitute the jam by using Pear Brandy Jam and once the cake is baked and cooled, poke holes in cake and drizzle 1/4 cup pear brandy over the cake.

