



Pear Almond Crumb Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

For Cake:

1 3/4 Cup Flour
2 Bosch Pear, peeled and chopped
1/2 Cup Butter, room temperature
2 Large Eggs
1 Cup White Granulated Sugar
1/8 Cup Sour Cream
1 Tsp Baking Soda
2 Tsp Vanilla Extract
Dash Salt

For Crumb Topping:

2 Cup Almond Slices
1/2 Cup All Purpose Flour
1/2 Cup Light Brown Sugar
1/3 Cup Butter, cold from fridge
1 Tsp Ground Cinnamon

Powdered Sugar, for decoration

Tools:

Loaf Pan

Other:

Butter Flavored PAM Spray

Instructions

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1. Preheat oven to 350 degrees celcius
 2. In mixing bowl, add sliced almonds, flour, brown sugar, and cinnamon and mix together
 3. Fold in cold butter until the mixture looks like crumbs, set aside
 4. In seperate bowl, add flour, salt, and baking sode and mix together
 5. Melt butter and add to flour mixture and mix together until smooth
 6. Add sugar and vanilla and mix together
 7. Add butter and whisk until mixture is fluffy
 8. Fold in sour cream and whisk together
 9. Add pears to mixture
 10. Spray pan with butter flavor PAM and add cake/pear mixture to pan
 11. Add almond crumb mixture over top
 12. Bake for 40-45 minutes

When ready to serve, cut and decorate by sprinkling powdered sugar over top.