

a bushel and a peck

recipes from an ambitious home cook

Pear & Apple Butter Cake

Cake:

1 cup all purpose flour
hefty pinch of salt
1 teaspoon baking powder
½ cup butter, softened
1 cup sugar

Topping:

1 pear, sliced thin
4 Tablespoons apple butter
2 Tablespoons sugar
1 Tablespoon cinnamon
2 Tablespoons fresh lemon juice

Preheat the oven to 350 degrees F and lightly grease a 9-inch cake pan.

In a medium-sized mixing bowl, whisk together the flour, salt, and baking powder. Then, in the bowl of a stand mixer, cream the butter with the sugar until it's light and fluffy. Then, slowly pour the dry ingredients into the bowl while the mixer is on low. Mix until just incorporated (not too long!) and finish it off with a spatula.

Scoop the batter out of the bowl and into the cake pan. With the spatula, smooth it out and push it to the sides so that the batter is in an even layer.

Spoon the apple butter on top of the batter. It's okay if there are drops that are bigger than others. You want plain cake to stay uncovered. Then, arrange the pear slices however you'd like. Next, sprinkle the lemon juice over top of the pears, followed by the cinnamon, and then the sugar.

Bake in the middle of the oven for 30-45 minutes until a toothpick inserted into a cakey part comes out clean.

Serve warm with coffee for breakfast, snacks, or dessert.