



# Pear Crumble Coffee Cake

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Recipe Source: [www.joythebaker.com](http://www.joythebaker.com)

Serves 12

## Ingredients:

For the cake:

- 1 ¼ cup each all-purpose flour and whole wheat flour
- 2 tsp baking powder
- 1 tsp baking soda
- ¾ tsp salt
- 1 tsp ground cinnamon
- ½ tsp ground ginger
- ½ tsp freshly grated nutmeg
- ¼ cup granulated sugar
- ¼ cup packed light brown sugar
- 3 Tbsp canola oil
- 3 Tbsp unsalted butter, melted and cooled slightly
- 3 Tbsp unsweetened applesauce
- 2 large eggs
- 1 cup low-fat buttermilk
- 2 tsp pure vanilla extract
- 2 pears, ripe but firm, unpeeled, cut into 1-inch chunks

For the topping:

- 2 Tbsp each all-purpose flour and whole wheat flour
- 3 Tbsp light brown sugar
- ½ tsp ground cinnamon
- Pinch salt
- 1 ½ Tbsp unsalted butter, cold and cut into ¼-inch cubes

## Steps:

- Place rack in upper third of oven and preheat oven to 350°. Lightly spray an 8x8 baking dish with cooking spray.
- In a large bowl, whisk together flours, baking powder, baking soda, salt, and spices and sugars. Set aside.
- In medium bowl, whisk together oil, melted butter, applesauce, eggs, buttermilk, and vanilla. Add the wet ingredients to the dry ingredients, stirring gently. Before dry ingredients are fully incorporated, gently fold in the pears. Do not over-mix. Spoon the batter into the prepared pan.
- To make the crumble, in a small bowl combine the flour, sugar, cinnamon, and salt. Add the butter and use your fingers to break it down into the dry ingredients until crumbly. Generously sprinkle topping on cake batter.
- Bake 25-35 minutes or until a toothpick inserted in center of comes out with moist crumbs. Let cool before slicing. Cake will last 3 days wrapped well and stored in the refrigerator.

*Tips from the Test Kitchen: Use white whole wheat flour if possible – it has a milder wheat flavor and is less dense than red or regular whole wheat flour. Apples can be used instead of pears.*



**Nutritional Facts (per serving):** Calories: 262, Carbohydrates: 40 grams, Protein: 6 grams, Total Fat: 9 grams, Saturated Fat: 3 grams, Cholesterol: 43 mg, Sodium: 386 mg, Fiber: 3 grams, Total Sugars: 16 grams.