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## Pear Ginger Coffee Cake

Pears are a neglected fruit when it comes to desserts, and it's a shame because pears are available all year long. In this recipe, the pears can be very hard and it will still turn out well. They soften as the cake bakes and help make the cake moist. This cake is especially good when it is still a little warm from the oven.

### Cake:

- 1/2 Cup shortening
- 1/2 tsp. salt
- 1 1/2 Cups brown sugar, packed
- 1 egg
- 2 tsp. PURE VANILLA EXTRACT
- 1 tsp. baking soda
- 1 Cup buttermilk
- 2 Cups flour, sifted
- 1 1/2 Cups pears, peeled and diced into 1/4-1/2 inch cubes



### Topping:

- 1/4 Cup CINNAMON SUGAR
- 2 TB. CRYSTALLIZED GINGER, finely chopped

Preheat oven to 350°. Grease a 9x13 glass pan and set aside. Stir the baking soda into the buttermilk and set aside. Cream the shortening, salt, and brown sugar until light and fluffy. Add the egg and VANILLA; mix well. Alternately add the buttermilk mixture and flour to the mixing bowl, beating well after each addition. Fold in the pears and pour into the greased pan. Mix together the CINNAMON SUGAR and chopped CRYSTALLIZED GINGER. Sprinkle evenly over the top of the cake. Bake for 35-40 minutes or until a toothpick inserted in the center comes out clean.

Prep. time: 15 minutes

Baking time: 35-40 minutes

Serves: 12-15

Description	Price	Qty
Single Strength Vanilla 4 oz. Bottle	\$10.95	<input type="text"/>
Cinnamon Sugar 1.8 oz. 1/4 cup jar	\$2.99	<input type="text"/>
Crystallized Ginger 1.3 oz. 1/4 cup jar	\$3.59	<input type="text"/>

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