



## Peak Season! Pear Coffee Cake

with Walnut Streusel & Apple Caramel



1,5h



2 Servings

This coffee cake features tender peak season pears topped with walnut streusel and caramel set in moist cake. The key to mastering caramel is slowly simmering sugar without stirring (so it doesn't recrystallize) until it turns a beautiful amber hue. Once it's amber, whisking in butter gives the sauce its signature richness. (2p-plan serves 6; 4p-plan serves 10—nutrition reflects 1 slice)



## What we send

- 2 (5 oz) granulated sugar
- 5½ oz apple juice
- 2 (5 oz) all-purpose flour<sup>4</sup>
- ¼ oz baking powder
- 2 oz dark brown sugar
- 2 (1 oz) walnuts<sup>3</sup>
- ¼ oz ground cinnamon
- 1 pear

## What you need

- 15 Tbsp butter (plus more for greasing)<sup>2</sup>
- kosher salt
- 1 large egg<sup>1</sup>
- vanilla
- ½ c milk<sup>2</sup>

## Tools

- small saucepan
- 8" round cake pan
- medium nonstick skillet
- hand-held electric mixer
- rimmed baking sheet

## Cooking tip

It's peak season for pears, which means they're at their most delicious!

## Allergens

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 760kcal, Fat 37g, Carbs 100g, Protein 8g



### 1. Make caramel sauce

Cut **3 tablespoons butter** into cubes. Heat **½ cup granulated sugar** and **2 tablespoons water** in small saucepan over medium. Cook, without stirring, until sugar dissolves and is deep amber, 8-10 minutes. Slowly whisk in butter cubes until melted. Whisk in **¼ cup apple juice**; cook until thickened and coats back of a spoon, 2-3 minutes. Stir in **¼ teaspoon salt**. Set aside until step 5.



### 4. Make cake batter

In a large bowl, combine **remaining granulated sugar** and **6 tablespoons butter**; use an electric mixer to beat on high until combined, fluffy, and pale in color, about 3 minutes. Add **1 large egg** and **1 teaspoon vanilla extract**; mix until just combined. Add **½ cup milk** and **reserved dry ingredients** from step 2; mix until just combined.



### 2. Make streusel topping

In a medium bowl, stir to combine **1½ cups flour**, **1½ teaspoons baking powder**, and **½ teaspoon salt**; reserve dry ingredients for step 4.

In a medium microwave-safe bowl, heat **5 tablespoons butter** in microwave until melted. Add **brown sugar, walnuts, remaining flour, 1 teaspoon cinnamon**, and **½ teaspoon salt**. Use a fork to mix until well combined; set streusel aside until step 5.



### 5. Top cake with streusel

**Butter** an 8-inch round baking pan. Transfer **cake batter** to prepared pan and spread into an even layer. Top batter with an even layer of **sautéed pears**, then pour **⅓ of the caramel** over top of pears. Use your fingers to crumble **streusel topping** into large pieces over pears to cover surface of fruit.



### 3. Sauté pears

Preheat oven to 350°F with a rack in the center. Cut **pear** in half, scoop out seeds, and thinly slice fruit. Heat **1 tablespoon butter** in medium nonstick skillet over medium-high. Add pears and **a pinch of salt**; cook, stirring occasionally, until pears are softened and just starting to brown, 3-5 minutes. Remove from heat.



### 6. Bake cake & serve

Place **cake** on a rimmed baking sheet (to catch any overflow) and transfer to center oven rack. Bake **cake** until a toothpick inserted into the center comes out clean, 45-50 minutes. Allow **cake** to cool completely. Cut **cake** into wedges, and serve with **some of the remaining caramel sauce** drizzled on top. Enjoy!