



Pear Caramel Coffee Cake & Walnut Streusel:

Cooking with Confidence with Martha Stewart



1,5h



2 Servings

Level up your cooking technique and boost your confidence in the kitchen with this recipe series! This coffee cake features a tender pear cake topped with walnut streusel and caramel. 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 serves 6; 4p serves 10)

What we send

- 10 oz granulated sugar
- 6.7 oz apple juice
- 10 oz all purpose flour ¹
- ¼ oz baking powder
- 2 oz dark brown sugar
- 2 oz walnuts ¹⁵
- ¼ oz ground cinnamon
- 1 pear

What you need

- 15 Tbsp butter (plus more for greasing) ⁷
- kosher salt
- 1 large egg ³
- vanilla
- ½ c milk ⁷

Tools

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

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 37g, Carbs 100g, Proteins 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**