

## **Sour Cream & Pear Coffee Cake**

You can substitute the pears with apples and layer them in a pinwheel fashion of top.

### **COFFEE CAKE:**

1-1/2 cups all-purpose flour  
3/4 cup sugar  
1 tsp. baking powder  
1/2 tsp baking soda  
1/4 tsp. salt  
1 cup sour cream, regular, or light  
2 eggs  
2 pears, sliced 1/4-inch  
2 Tb. firmly packed brown sugar

### **TOPPING:**

1 cup sour cream, regular, or light  
2 Tb. sugar



### **COFFEE CAKE:**

In large bowl combine flour, sugar, baking powder, baking soda and salt.  
In medium bowl combine sour cream and eggs; beat with wire whisk or fork until smooth.  
Stir sour cream mixture into flour mixture just until moistened.  
Spread into greased 9-inch pie pan, round cake pan or 9-inch spring form pan.  
Arrange pear slices in pinwheel fashion on top of batter.  
Sprinkle brown sugar over pears.  
Bake in 350 degree oven for 40 to 50 minutes or until toothpick inserted in center comes out clean.

### **TOPPING:**

Meanwhile, in small bowl stir together sour cream and sugar.  
Serve as topping with warm coffee cake

Yield: 12 servings.

NOTE: One (16 oz.) can pear slices in light syrup, drained can be substituted for 2 pears sliced 1/4-inch. Other canned fruits including apricots, peaches and pineapple could used.