

Subarashii Kudamono Asian Pear Ginger Cake

Ingredients:

2 Tbsp. Butter, room temperature
1/3 c. brown sugar
1 c. sliced, fresh Subarashii Kudamono Yoinashi Asian Pears
1 ½ c. flour
1 tsp. Baking Powder
¼ tsp. Salt
¼ tsp. ground nutmeg
¼ tsp. ground cinnamon
¼ tsp. ground cloves
1 tsp. ground ginger
8 tbsp. butter, softened
¾ c. sugar
2 eggs
1 tsp. vanilla extract
½ c. milk
½ c. grated, fresh Subarashii Kudamono AsaJu Asian Pears
½ c. finely chopped crystallized ginger, tossed in 1 tsp. flour

Directions:

Preheat oven to 350 F. In an 8 in. round cake pan, spread out 2 tbsp. softened butter. Sprinkle with Brown Sugar and press into the butter.

Arrange the Yoinashi Asian Pear slices so they are close together, but not overlapping, on top of the brown sugar.

Take the flour, baking powder, salt, nutmeg, cinnamon, cloves, and ground ginger and sift together into a medium bowl.

Take the 8 tbsp. of softened butter and cream with the sugar until light and fluffy. Gradually add the eggs while mixing, then add vanilla extract.

Alternate the flour mixture and the milk until combined.

Fold in AsaJu Asian Pears and the crystallized ginger.

Pour into the pan over the Yoinashi Asian Pear slices.

Bake for 35-45 mins. When it comes out of the oven, allow to cool for 5 mins, then invert onto a serving platter.