

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Funny Cake with Asian Pear Spread

For the spread mixture:

4 oz (half jar) of Asian Pear Spread
1/2 cup of water
1/2 tsp vanilla extract

For the cake:

1 cup white sugar
1 egg
1 cup flour
1/4 cup butter
1/2 cup milk
1 tsp baking powder

For the crust:

Store-bought frozen crust; or from-scratch recipe of your choosing. Must be Deep Dish style.

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Directions:

Preheat oven to 350 degrees;

In small saucepan combine spread, water, and vanilla extract. Warm on medium-low heat, stirring occasionally until mixture becomes smooth;

Combine cake ingredient and mix on medium speed just until the batter is well incorporated;

Pour first into prepared pie shell, the spread mixture. Then carefully and slowly, layer the cake batter on top. If needed, use a spatula to even out the batter layer getting it as close to the crust edge as possible;

Bake for 35 minutes or until top of cake is golden brown and center is just set . Cool & enjoy!

-Jamie D

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