

Pear and Crispy Crumb Cake

Recipe By *Estee Kafra*



Cooking and Prep:  1
h 45 m

Serves:  12

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Tu-
Bishvat

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

I love Bundt cakes. Those of you who have my book *Cooking Inspired* may remember that I dedicated a whole section of the book to them. This is a cake that can effortlessly slip from everyday to elegant.

Ingredients (15)

Pears

- 4 ripe Barlett pears, peeled
- 2 teaspoons lemon juice
- 2 tablespoons **Gefen Vanilla Sugar**
- 1/2 teaspoon cinnamon

1 9-oz. (250-g.) bag Crafted Kosher Crispy Crumbs

Batter

1 cup plus 2 tablespoons oil

2 cups sugar

5 eggs

2 and 1/2 tablespoons apple juice, or orange juice

3 cups flour

3 and 1/2 teaspoons **Haddar Baking Powder**

1/3 teaspoon salt

Icing

1 cup confectioners' sugar

1 tablespoon boiling water, or more

1 teaspoon **Gefen Lemon Extract**

Start Cooking

Prepare Cake

1. Preheat the oven to 325 degrees Fahrenheit (170 degrees Celsius). Grease a 10- or 12-cup Bundt pan with cooking spray.
2. Slice the pears very thin (I like to use the slicing attachment of a food processor). Place them in a bowl. Add the vanilla sugar, lemon juice, and cinnamon, and let sit for 20 minutes.
3. To make the cake batter, mix together the oil and sugar in the bowl of a standing mixer with the whisk attachment. Add the remaining ingredients and mix until combined.
4. Pour one cup of the batter into the bottom of the prepared Bundt cake pan.
5. Layer about half the bag of Crispy Crumbs on top.
6. The batter will be thick, so slowly pour on another thin layer of the batter.
- 7.

Add the pears and then another thin layer of batter.

8. Add the rest of the crumb topping and cover with the final layer of batter (each layer can be quite thin; it gets thicker as it bakes).
9. Bake in the center of the preheated oven for one hour.
10. Remove the cake to a wire rack. Let the cake sit in the pan for about five minutes and then turn upside down onto a plate, removing the Bundt pan. Let cool completely.
11. Combine icing ingredients and pour over the top of the cake.

Note:

It's best to make sure that the pears and crumbs don't touch the wall of the Bundt pan, so that, when baked, the cake will look even on the outside.

Credits

Photography: Hudi Greenberger

Styling: Renee Muller