Pear Gingerbread

The sweet pear sauce contrasts the spicy gingerbread nicely in this moist wintry cake. Though this isn't flashy or piled with frosting, it's the one my family asks me to bake again most frequently.

Yield: 15 servings   1 hour

INGREDIENTS

- ¾ cup butter, *softened*
- ½ cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 ½ cups all-purpose flour
- 1 ½ cups wheat flour
- 2 teaspoons baking soda
- 2 teaspoons ginger
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ¼ teaspoon nutmeg
- ¼ teaspoon cloves
- pinch cardamom
- 1 cup chunky pear sauce
- ½ cup milk
- ½ cup maple syrup
- ¼ cup molasses

DIRECTIONS

- Preheat the oven to 350 degrees.
- Grease a 9 x 13 cake with butter and then give it a dusting of flour to prevent the cake from sticking.
- In a large mixing bowl cream the butter and brown sugar together for several minutes while you gather and measure the other ingredients.
- In a small bowl, whisk together the all-purpose flour, wheat flour, baking soda, ginger, baking powder, cinnamon, salt, nutmeg, cloves, and cardamom.
- In another bowl measure out the pear sauce, milk, maple syrup, and molasses and whisk them together.
- When the butter mixture has lightened, beat in the eggs and vanilla, one at a time, until they're all incorporated very well.
- Alternating back and forth, add the flour mixture and the liquid mixture, beginning and ending with the flour mix.
- Pour the batter into the cake pan. If you'd like a lovelier slice of gingerbread, arrange small pear slices over the bread and bake it for 35-45 minutes. When it passes the finger touch test and springs back, transfer it to a rack to cool before serving.

Source: Quinn Veon, Quill Haven Farm