

# Chai Spiced Pear Coffee Cake

## Ingredients

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1 c Flour	1/2 c Oats
1/2 c Brown Sugar	3/4 c Sugar
3 t Cinnamon	2 t Ground Ginger
1 t Cloves	1/2 t Cardamom
1/2 t Nutmeg	3/4 t Salt
16 T Unsalted Butter	2 Eggs (room temperature)
1 1/2 c Cake Flour	1/2 t Baking Soda
1/2 c Buttermilk	1 t Vanilla Extract
2 Pears (peeled, thinly sliced)	2 T Cornstarch
1/4 c Almonds (sliced)	1 T Powdered Sugar

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1. Spray a 9-inch springform pan with nonstick spray. Place parchment paper into the pan. Set aside.
2. In a medium bowl, stir together the flour, oats, brown sugar, 1/4 cup sugar, 1 teaspoon cinnamon, 1 teaspoon ginger, 1/2 teaspoon cloves, 1/4 teaspoon cardamom, 1/4 teaspoon nutmeg and 1/4 teaspoon salt until fully combined.
3. Gently stir in 1/2 cup melted butter and crumble the ingredients together. Set aside. Preheat your oven to 325 degrees.
4. In the bowl of your stand mixer, with paddle attachment fixed, cream together 1/2 cup of room temperature butter and 1/2 cup sugar for about 1 minute. Add each egg, one at a time, and mix until incorporated.
5. In a medium bowl, whisk together the cake flour, baking soda, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon ginger, 1/2 teaspoon cloves, 1/4 teaspoon cardamom, and 1/4 teaspoon nutmeg.
6. With the mixer running on low, take turns adding the dry ingredient mixture and buttermilk to the creamed butter and sugar. Start with the dry ingredients and end with the dry ingredients until all has been added. Mix for about 1 minute or until

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light and airy. Mix in the vanilla extract. Pour the cake batter into the prepared pan and set aside.

7. In a medium bowl, toss together the pears, cornstarch and 1 teaspoon cinnamon. Layer the sliced pears evenly onto the cake batter. Top the pears with the crumbled mixture, making sure to evenly coat the entire top. Place the cake in the oven and bake for 45 minutes to an hour or until a toothpick comes out clean.

8. Remove from heat and allow the cake to cool in the pan for at least an hour before slicing. Sprinkle the cake with sliced almonds and a dusting of powdered sugar before serving. Enjoy!