Pear Streusel Coffee Cake

Ingredients

- 1 1/2 c Flour
- 2 1/4 t Baking Powder
- 1 c Light Brown Sugar
- 1/2 t Salt
- 1 1/2 t Ground Cinnamon
- 1 Egg
- 1/2 c Milk
- 7 T Unsalted Butter
- 2 Pears (peeled and chopped)

Instructions

1. Heat oven to 400 degrees. Spray an 8-inch square baking dish with cooking spray.
2. To make batter, in a large bowl combine 1 1/4 cup flour, baking powder, 1/2 cup brown sugar, salt and 1/2 teaspoon cinnamon.
3. In a medium bowl melt 4 tablespoons butter in the microwave, then cool. Add egg and milk to melted butter and mix well.
4. Pour wet ingredients into dry ingredients and mix well, then fold in pears.
5. To make streusel, in a small bowl, add 1/2 cup brown sugar, 1/4 cup flour, 3 tablespoons of butter, cut up, and 1 teaspoon cinnamon. Pinch ingredients together with your fingers until well combined.
6. Transfer batter to prepared baking dish and

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sprinkle streusel mixture evenly over the top.
Bake for 30-35 minutes, until it is golden and dry
on top. Cool in the pan and cut into squares. Cake
will keep for 4 days covered at room temperature.