

With all the company coming around in the next few weeks, this is a yummy coffee cake to have on hand. Barb brought this cake to a recent meeting and there were numerous requests for the recipe.

Apple-Pear Coffee Cake

½ cup butter or margarine, softened
1 cup granulated sugar
2 eggs
1 tsp vanilla
2 cups flour
1 tsp baking soda
1 tsp salt
1 cup dairy sour cream
2 cups finely chopped apples & pears (2 apples, 1 pear)

Topping: 1 cup brown sugar
½ cup chopped nuts
2 Tbsp butter or margarine
1 tsp cinnamon

Grease 13 x 9 x 2-inch baking pan. Cream butter and granulated sugar. Mix in eggs and vanilla: beat well. Stir in flour, baking soda and salt alternately with sour cream. Fold in apples and pears. Spread cake batter into pan. Mix topping ingredients and sprinkle evenly over batter. Bake at 350° until wooden pick inserted in center comes out clean, about 45 to 55 minutes.