



Cranberry Pear Cobbler Cake

Biscuit-like crust reveals light custard kissed pears and cranberries

- 1 (14.5 oz.) can and 1 (29 oz) can pear halves in juice
- 1/2 cup dried cranberries
- 1 Tablespoon candied ginger, minced
- 1/2 cup firmly packed brown sugar
- 3 eggs
- 3 Tablespoons cornstarch
- 1/2 teaspoon salt

Cobbler Cake:

- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup butter, chilled
- 1/4 cup cranberry pear juice
- 1 egg slightly beaten
- 1/2 cup chopped walnuts

Light Glaze:

- 1/2 cup confectioners' sugar
- 1 Tablespoon cranberry pear juice

Garnish: dried cranberries; whipped cream as desired

Drain pears from juice; set pears aside. Place pear juice in microwave safe bowl, add cranberries and minced ginger; cook in microwave on high power for 1 minute; set aside until cranberries soften. Drain cranberries and place juice in another bowl. Set aside cranberries and juice separately.

Preheat oven to 350 degrees F. Lightly grease a 9-1/2-inch ruffle pie pan; set aside.

In mixing bowl, whip brown sugar, 3 eggs, cornstarch, and salt. Cut pears into large chunks; Fold pears and reserved cranberries into egg mixture. Spoon into prepared pie pan. Set aside.

In mixing bowl, combine flour, sugar, baking powder, and salt. Cut in chilled butter until mixture is crumbly. Stir in 1/4 cup reserved pear juice, 1 egg, and walnuts until dough forms. Drop spoonfuls of dough randomly over pear mixture in pie pan. Don't spread it evenly over the top, leave it bumpy.

Bake in preheated 350 degrees F oven for 45 to 60 minutes and crust is golden brown. Set aside to cool.

Prepare Glaze: In small bowl, stir together confectioners' sugar and pear juice until glaze consistency. With a fork, drizzle over cake top; garnish with dried cranberries as desired.

Spoon up servings - serve warm with dollop of whipped cream as desired. Store cake in refrigerator. Serves: 8 to 10

Cook's Note: The baking time will vary depending how the crust is covered. The crust should be light golden brown.

About the Recipe: This dessert is a combination cake and cobbler. Under the biscuit-like cake are chunks of juicy pears and sweet cranberries coated with a light sauce with a touch of ginger. It's not too sweet and makes a perfect dessert for a comfort style dinner.