



Secret Pawpaw Country Coffeecake

Sweet sunshine way to start your day

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon pumpkin pie spice
- 1/2 cup unsalted butter, melted
- 3/4 cup granulated sugar
- 1/4 cup light brown sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 1/2 cup plain Greek yogurt
- 1 cup pawpaw pulp, seeds removed
- 1 teaspoon lemon juice
- 1/2 cup chopped pecans

Fresh Lemon Glaze: (see attached recipe)

As desired: chopped pecans; green granulated sugar

Preheat oven to 350 degrees F. Line 9-1/2-inch round cakepan with nonstick liner or parchment.

In large bowl, combine flour, baking powder, baking soda, salt, and pumpkin pie spice; set aside.

In a mixing bowl, beat butter, granulated sugar, brown sugar, and vanilla; beat in eggs one at a time to combine.

Stir yogurt, pawpaw pulp with lemon juice. Beat into sugar mixture until mixture is smooth. Add dry ingredients on low speed, mixing to combine; stir in chopped pecans.

Spread evenly into prepared cake pan; bake in preheated 350-degree F oven for 35 to 40 minutes or tests done when tested with a toothpick. Remove from oven; cool 10 minutes; remove from pan to cooling rack. Cool completely.

Drizzle with Fresh Lemon Glaze; sprinkle with chopped pecans and if desired a light sprinkle of green granulated sugar.

Yield: 1 (9-1/2 inch) round coffee cake Serves: 6 to 8

Fresh Lemon Glaze:

1 cup confectioners' sugar

1 Tablespoon fresh lemon juice

1/2 Tablespoon water or as needed

In small bowl, combine all glaze ingredients; mix until smooth, glaze consistency for drizzling.

Cook's Note: Some mornings just start off right. Sheena, our neighbor, stopped by and handed me a bag filled with Pawpaw fruit. She said that a friend shared them with her, and they were known in our area as a Hoosier or an Indiana banana, a fruit that encouraged lots of foraging trips.

As I sliced into one, the green peel revealed golden pulp with large black seeds. My fingers and hands became covered with sweetness

reflecting a banana, mango, pineapple, tropical flavored fruit. Imagine that kind of fruit flavor! I just knew that it was meant to turn into a country cake.

About the Recipe: Once you find the Pawpaw Fruit, you will be mesmerized by its creamy tropical flavor, but they grow right here in the middle of the United States. The pulp, ripe with sweet flavor, is perfect in this quick bread coffeecake. Add some fresh lemon glaze and crunchy pecans as an added bonus.

Information about Pawpaw Fruit:

Papaws grow from the Great Lakes down to portions of the Florida Panhandle. If we look back in history, the Lewis and Clark expedition and Native American tribes enjoyed them.

When you cut a ripe fruit, the Pawpaw pulp explodes with golden sweetness. Removing the black seeds, the pulp's best use is in unbaked desserts and drinks. With this reputation, I'm sure you wonder why they aren't found all around the U.S.

The problem is that they bruise easily and have a short shelf life, which means they aren't suited for the current agricultural business model.

Adventure seeking Foodies can find Pawpaw fruit in September and October at Farmer's Markets in the Midwest or the frozen pulp can be ordered from growers. For More Information about the product See:

<https://www.seriousseats.com/2014/09/what-are-pawpaws-wild-fruit-midwest-how-to-prep-and-eat-pawpaws.html>