

# Vanilla Pear Coffee Cake Recipe

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February 16, 2013

A big thank you to Heather who told me about how she substituted canned pears for blueberries and how she upped the vanilla in my [blueberry buckle](#) recipe. I made Heather's version today and man oh man was it yummy.

Here is the recipe.

## Ingredients {slightly adapted from [Jane](#)}

1/2 cup butter, plus more for pan  
2 cups all-purpose flour, plus more for pan  
1 1/2 tsp. baking powder  
1/2 tsp. salt  
3/4 cup sugar  
1 egg  
2 tsp. vanilla extract  
1/2 cup milk  
3 cups canned pears, drained and chopped  
1 tsp. ground cinnamon  
1/4 tsp. salt  
1/3 cup packed light-brown sugar  
3/4 cup all-purpose flour  
4 tbsp. butter, room temperature

## Directions

Preheat oven to 350 degrees. Line an 8×8 pan with parchment paper {or butter and flour your pan} and set aside.

In a medium bowl, sift together flour, baking powder and salt. Set aside. In the bowl of an electric mixer, cream butter and sugar on medium speed until light and fluffy. Reduce mixer speed to low, and add egg and vanilla. When combined, alternate adding reserved flour mixture and milk to the mixer, beginning and ending with the flour mixture. Remove from mixer. Gently fold in pears. Pour batter into prepared pan. To make streusel topping, mix cinnamon, salt, brown sugar and flour together; cut in butter using a pastry blender or fork until fine crumbs are formed. Using hands, squeeze together most of the mixture to form large clumps. Sprinkle topping generously over batter.

Bake for about 60 minutes or until a cake tester comes out clean. Let cool 10 minutes before removing sides of pan. Let cool 15 minutes before serving.

Looking for more delicious fruit recipes? Check out [Rustic Fruit Desserts: Crumbles, Buckles, Cobblers, Pandowdies, and More](#) is packed with awesomeness.

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