

Renée's Pear & Cranberry Cake

Equipment:

Measuring Cups and teaspoons
6 Mini Loaf Pans (5 1/2" X 3" X 2 1/4")
Large Mixing Bowls
Sifter or Whisk
Electric Mixer
Fork
Rubber Spatula
Non Stick Cooking Spray
Pot Holders & Toothpicks
Plastic Wrap & Aluminum Foil

Note: This recipe holds up wonderfully in the freezer; up to 6 months if wrapped well in both plastic wrap & foil. This recipe is also delicious served as a morning muffin.

Ingredients:

3 3/4 Cup Flour
1 Teaspoons Baking Soda
1/4 Teaspoons of Salt
1/2 Teaspoon of Baking Powder
1/4 Cup Sugar
1 1/4 Cup Hard Packed Brown Sugar
3/4 Cup Butter - Soft, Room Temperature
3 Eggs - Room Temperature
1 TBS Orange Extract
2 Tsp Vanilla Extract
4 Cups Fresh chopped Pears (Choose: Anjou, Bartlett, Bosc or Comice)
1 Cup dried cranberries
3/4 Cup of Water



Renee Berberian's "Recipe Box" - Make sure your orange extract is good quality - this ingredient really MAKES the recipe!



1. Set oven temperature to 325 F.
2. Peel pears and section into small bite size cubes. Set aside. This can be done up to two days in advance and stored in an airtight container in the fridge.
3. Spray mini loaf pans so they are ready to go when the batter is mixed.

DIRECTIONS - MAKES 6 LOAVES

Serve hot or cold

1. In separate bowl, sift flour, soda, salt, and baking powder. **SET ASIDE:** If without a sifter, gently whisk dry ingredients.
2. In mixer, on medium speed, beat sugar and butter. Fully incorporate ingredients.
3. Next, slightly fork mix eggs, then add these to the blender.
4. Add orange & vanilla extracts to blender until well incorporated.
5. Reduce blender speed to slow.
6. Add chopped pears, cranberries & water to blender.
7. Slowly add the dry ingredients set aside earlier into the blender.
8. Mix until consistency resembles a cake batter.
9. Fill mini loaf pans with batter to slightly half full.
10. Bake at 325F for 40 minutes or until a toothpick inserted into the center comes out clean.