



Gammy's House Recipes

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WALNUT CRUMB CAKE

Topping:

1-1/2 cups finely chopped walnuts
1/2 cup all-purpose flour
1/2 cup packed light brown sugar
1/3 cup butter
1 tablespoon Ground Cinnamon

Pear Cake:

2 large, ripe pears
1-3/4 cups all-purpose flour
2 teaspoons Cream of Tartar
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter, softened
1 cup sugar
1-1/2 teaspoons Pure Vanilla Extract
2 large eggs
1 container (8 oz.) sour cream

Combine topping ingredients to make coarse crumbs. Peel, core, and coarsely chop pears; set aside. Combine flour, cream of tartar, baking soda and salt in a medium bowl. Beat butter, sugar and vanilla in a large mixer bowl at high speed, until light and fluffy. Add eggs and sour cream to batter; beat at low speed until combined. Add flour mixture and beat at low speed until combined; stir in pears. Spoon into a greased 9 x 13-inch baking pan. Sprinkle with topping mixture. Bake at 350 degrees for 45-50 minutes or until cake pulls away from sides of pan and topping is browned.