

Buttery Cinnamon Cake with Pear Compote

1 ½ cups all-purpose flour
2 tsp ground cinnamon or ginger or a combination of both
1 tsp baking powder
½ tsp baking soda
½ tsp salt
½ (125ml) cup butter, softened
1 cup packed brown sugar
1 egg
2 tsp vanilla
1 cup sour cream or plain yogurt

Glaze

2 Tbsp packed brown sugar
Pinch of cinnamon
2 Tbsp water

Pear Compote

4 large tart pears - peeled and either diced or long pieces
¼ cup packed brown sugar
¼ tsp ground cinnamon
Pinch of cardamom or ginger
Juice of one lemon
½ tsp vanilla

Preheat the oven to 350 deg. Grease the sides of a 9 inch spring-form pan and line the bottom with parchment paper.

Combine dry ingredients of flour, cinnamon, baking powder, baking soda and salt in a bowl. In separate bowl beat butter and sugar till fluffy. Beat in egg and vanilla until blended. Stir in flour alternatively with sour cream making 3 additions of flour and 2 of sour cream. Spread into prepared pan and smooth the top.

Bake for 45 mins or until tester comes out clean. Let cool on rack for 30 mins. For glaze, combine sugar, cinnamon and warm water in a small bowl stirring to dissolve sugar. Remove the ring from the cake and serve warm or slide the cake onto the rack and allow to cool.

Can be baked a day ahead and wrapped in foil. Then warm in a 350 deg oven in the foil prior to serving as it is better served warm. Serve with warm compote and a dollop of whipped cream as an added touch of decadence.

To make the compote

Prepare the pears by combining the pears, sugar, and cinnamon, cardamom and lemon juice in a saucepan. Bring to a simmer over medium heat. Cover and reduce heat to medium-low and simmer; stirring occasionally until pears are tender, but still keep their shape. Remove from heat and stir in vanilla and serve over slice of the cake.

The compote can be made with Apples instead.

From LCBO – Food and Drink Magazine - Autumn 2010