



CRANBERRY PEAR SNACK CAKE

Source: From Scratch Sensations – A Recipe from Bianca's Early Kitchen Journals

Prep Time: 15 minutes | Cook Time: 30 min | Yield: Serves 9 (8x8 square)

Recipe Description

This Cranberry Pear Snack Cake is the ultimate springtime dessert. The combination of sweet pears and tart cranberries creates a light, fruity flavor with a gentle kick of ginger. Perfect for brunch, tea time, or a casual dessert — it's the kind of cake you'll want to enjoy year-round.

Ingredients:

- 1 3/4 cups all-purpose flour
- 3/4 cup granulated white or raw sugar
- 1/2 cup light brown sugar (packed)
- 2 tsp baking powder
- 1 tsp ground ginger
- 1/2 tsp salt
- 1 tsp candied ginger, chopped
- 2/3 cup sour cream
- 1/2 cup vegetable oil
- 1 Tbsp honey
- 2 large eggs
- 1 cup pears (peeled & chopped to 1/4-inch dice)
- 1 cup fresh or frozen cranberries



Directions:

1. Preheat oven to 400°F. Oil an 8x8 glass baking dish and set aside.
2. In a large bowl, whisk together the flour, granulated sugar, brown sugar, baking powder, and ground ginger.
3. In a medium bowl, whisk the sour cream, vegetable oil, honey, and eggs until combined.
4. Fold the wet ingredients into the dry ingredients, mixing just until incorporated. Do not over-mix.
5. Stir in the diced pear, cranberries, and candied ginger.
6. Pour the batter into the prepared pan. Sprinkle the top with a little extra brown sugar.
7. Bake for 30 minutes, or until a toothpick inserted into the center comes out clean.
8. Let cool for at least 10 minutes before slicing and serving.

Notes

- Great for brunches, garden teas, or a sweet mid-day pick-me-up.
- Can be served warm or at room temperature.
- For added flair, top with a dollop of whipped cream or a dusting of powdered sugar