

# Vanilla pear crumb tray bake cake

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20 serves

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Easy and delicious pear cake that will have everyone wanting more! The best pears to use for this recipe is Packham, WBC, Josephine or Red Angel.

## What you will need

3 pears (sliced finely)  
1 and 1/3 cup of plain flour  
2 eggs  
1/2 cup of milk  
3/4 cups of white sugar  
150g of butter (softened)  
1 tsp of baking powder  
1 tbs of vanilla bean paste

## CRUMB

1 cup of almond meal  
1tbs of plain flour  
1/2 cup of brown sugar  
200gm of butter  
1 tbs of cinnamon

## How to make it

- crack eggs into a bowl and whisk
- add white sugar, milk, butter, baking powder and vanilla bean paste
- add in sliced pears and combine together
- then add in flour and mix well
- get a baking tray and add baking paper so its all covered
- pour cake mixture and spread evenly on tray
- combine almond meal, plain flour, brown sugar, cinnamon and butter in a bowl and mix with hands for the crumb
- sprinkle mixture on top of cake mixture (you can also add some sliced almonds on top at this point if you like)
- cook in the oven for 20 minutes (or until golden) on 180 degrees

