

From the kitchen of David and Jennifer Deaven



1. Mix (A) and reserve.
8oz sour cream
2 eggs
1t vanilla
1C sugar
1/2C butter
1/4t salt
1/2t baking soda
3/4t baking powder
- D: 1 3/4C flour
2t lemon juice
- C: 2 pears
1/3C flour
- B: 1/4C butter
1t cinnamon
1/3C brown sugar
- A: 1C walnuts

Desserts/Walnut Pear Cake

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2. Mix (B) with 3/4C of (A) mixture and reserve.
3. Cube (C) and toss with lemon juice and the remainder of (A) mixture, reserve.
4. Mix (D) in mixing bowl, wet ingredients first, and beat into a smooth batter.
5. In greased 9" pan, place 2/3 of the (D) batter, followed by (C) mixture, the the remaining (D) batter, finally the (B) mixture.
6. Bake at 400F for 70 minutes.

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