

## Dessert

---

# Cranberry Pear Cake

Alison Ladman for The Associated Press  
Palm Beach Post

**Servings: 16**

**Preparation Time: 1 hour**

### CAKE

**1 1/2 cups granulated sugar**

**1 stick (1/2 cup) unsalted butter**

**1/2 teaspoon dry ginger**

**1 teaspoon cinnamon**

**1 teaspoon baking soda**

**2 teaspoons baking powder**

**1/2 teaspoon salt**

**1 tablespoon vanilla extract**

**2 eggs**

**3 ea (2 cups) pears (or one 28-ounce can of pear halves, drained), finely chopped**

**2 cups all-purpose flour**

**2 cups dried cranberries, chopped**

### FROSTING

**1 cup (2 sticks) unsalted butter, room temperature**

**2 cups powdered sugar**

**zest of one orange**

**1/4 teaspoon ground cardamon**

**1/2 teaspoon dry ginger**

**1/2 teaspoon cinnamon**

**2 packages (8 oz ea) cream cheese**

**strips of orange zest (optional)**

**dried cranberries for decoration (optional)**

Preheat the oven to 350 degrees.

Lightly coat two 9-inch round cake pans with baking spray. Line the bottom of each pan with parchment paper.

In the bowl of an electric mixer, beat together the granulated sugar, butter, ginger, cinnamon, baking soda, baking powder, salt and vanilla until creamy smooth.

Add the eggs, one at a time, scraping the sides of the bowl between additions.

Add the pears and flour and mix until combined. Stir in the cranberries. Divide the batter between the two prepared cake pans.

Bake for 25 to 30 minutes or until a wooden toothpick inserted in the center comes out clean. Allow to cool in the pan for 10 minutes. Turn out onto a wire rack to finish cooling completely. When the cake is completely cooled, make the frosting.

In the bowl of an electric mixer, beat together the butter, powdered sugar, orange zest, cardamon, ginger and cinnamon until creamy smooth. Add the cream cheese and mix until completely incorporated.

To assemble the cake, place one layer on a serving plate. Spread about 3/4 cup of the frosting evenly over the top of it.

Place the second layer over it. Spread the remaining frosting over the top and sides of the cake, swirling the frosting.

Decorate with strips of orange zest and dried cranberries, if desired.

Refrigerate until ready to serve.

---

Per Serving (excluding unknown items): 404 Calories; 22g Fat (49.3% calories from fat); 5g Protein; 47g Carbohydrate; 1g Dietary Fiber; 89mg Cholesterol; 303mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 4 Fat; 2 1/2 Other Carbohydrates.