

Pear Raisin Cake in Ramekins

Camine Pappas / May 2016 / Makes 4 large or 8 small

INGREDIENTS:

1 ½ C all-purpose flour
2 t baking powder
½ t cinnamon
¼ brown sugar
¼ C white sugar
½ t kosher salt
1 egg, beaten
3 T butter melted plus more for greasing
2 t vanilla extract
½ C plus 2 T milk (1% is fine)
Zest from one orange
2 T fresh squeezed orange juice
Heaping 1/3 C raisins
Heaping 1/3 C diced ripe Bartlett pear



DIRECTIONS:

Butter the bottom, insides and lip of the ramekins. Mix the flour down to the kosher salt in one bowl, stir with fork to incorporate. In another bowl combine the beaten egg, milk, vanilla, orange zest, orange juice and melted butter that has cooled a bit. Pour the wet into the dry and stir just until incorporated. Gently fold in the pears and raisins. Divide batter into the ramekins. Place ramekins in a baking dish and fill with ½ inch water up the sides of the ramekins. Bake in a 350 degree Fahrenheit oven for 35-40 minutes. Done when edges begin to pull from sides and the cakes are browned. The smaller the ramekin, the faster they'll cook!

Serve with ice cream and caramel sauce!

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