Spiced Pear Cake

Prep Time: 30 minutes   **Cook Time:** 40 minutes

Cake:

2 1/2 C all-purpose flour
1 1/2 C sugar
1 C butter, softened
4 lg eggs
1 C milk
2 T Pear Spice tea leaves, finely ground
1/2 C sour cream

1 t baking powder
1/2 t baking soda
1/4 t salt
1 t vanilla extract
1 t cinnamon extract
1 C fresh pears, diced

Preheat oven to 350°F
Cream butter and sugar until light and fluffy.
Add eggs one at a time beating well after each addition.
Mix in vanilla extract, cinnamon extract, sour cream, and ground tea leaves.
Combine flour, baking powder, baking soda, and salt in a separate bowl.
Gradually add dry ingredients to the butter mixture, alternating with milk.
Fold in diced pears gently.
Divide batter evenly between two greased 9-inch round cake pans.
Bake for 35-40 minutes or until a toothpick inserted into the center comes out clean.
Cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.

Topping:

1 C heavy cream
1/2 C cream cheese, softened

1/4 C powdered sugar
2 T Pear Spice tea leaves, finely ground

Whip heavy cream until stiff peaks form.
Beat cream cheese and powdered sugar until smooth.
Fold in whipped cream and ground tea leaves gently.
Spread over cooled cake as desired.