

# FRUIT-TOPPED COUNTRY CAKE

## Ingredients

### Dough:

1 Tbsp sugar  
¼ cup warm water  
2 tsp active dry yeast  
1 large egg  
¼ tsp salt  
1 Tbsp unsalted butter, softened  
1 ½ cups all-purpose flour

### Topping:

1 large or 2 small pears or apples  
About ¼ cup sugar  
1 to 1 ½ tsp cinnamon  
About 2 tsp unsalted butter,  
cut into small chunks

## Directions

1. Make dough: Stir the sugar into the warm water, then stir in the yeast. Beat the egg in a medium bowl. Stir in the salt and butter, then ½ cup of the flour. Stir briefly, then add the yeast mixture and stir in. Add ¾ cup more flour and stir in, then turn the dough out onto a floured surface and knead until firm and smooth, about 4 minutes.
2. Place the dough in a clean bowl and cover well with plastic wrap. Let rise until doubled in volume, about 1 ½ hours.
3. When ready to bake, place a rack in the upper third of the oven and preheat the oven to 400 degrees.
4. Butter a 9-inch square or 10-inch round shallow cake pan or 10-inch tart pan.
5. Prepare the fruit: Peel, core, and thinly slice; then set aside.
6. Flatten the dough out in the prepared pan. Sprinkle with half the sugar and half the cinnamon, then arrange the fruit slices decoratively on top, to cover the whole surface. Sprinkle on the remaining sugar and cinnamon and then dot with the small pieces of butter. Let stand, covered, for 10 minutes.
7. Bake for about 20 minutes, until golden. Serve hot or at room temperature.

\*You can also begin with about ¾ lb risen bread dough; once the dough has had its first rise, knead 1 beaten egg into it, 1 Tbsp softened unsalted butter, and about ¾ cup flour. Let the dough rest, covered for 15 minutes, then assemble and bake the cake as directed.