

# Pear Upside-Down Cake

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## **Servings: 16**

*2 tablespoons cold unsalted butter*  
*1/2 cup packed dark brown sugar*  
*2 (about 1 pound) Bartlett pears,*  
*peeled, cored and thinly sliced*  
*2 cups all-purpose flour*  
*1 tablespoon ground ginger*  
*2 teaspoons baking powder*  
*1/2 teaspoon salt*  
*1/2 teaspoon ground cardamom*  
*1/2 cup (one stick) unsalted butter,*  
*softened*  
*1 cup granulated sugar*  
*2 large eggs*  
*1 teaspoon vanilla extract*  
*2/3 cup milk*  
*vanilla or brown sugar ice cream*  
*(optional)*

## **Preparation Time: 30 minutes**

### **Bake: 1 hour**

Preheat the oven to 350 degrees.

Add cold butter to a ten-inch springform pan. Heat in the oven until melted, about 3 minutes. Swirl the pan to coat the bottom with the melted butter. Sprinkle evenly with brown sugar.

Fan slices of pear over the sugar, with the pointed ends toward the center of the pan, overlapping slightly. Set aside.

In a small bowl, whisk together the flour, ginger, baking powder, salt and cardamom. With a stand mixer, beat the softened butter in a large bowl until smooth. Add the granulated sugar and beat for 2 minutes, until creamy. Beat in the eggs, one at a time, beating well after each addition. Beat in the vanilla.

On low speed, beat in the flour mixture, alternating with milk, beginning and ending with the flour mixture. Spoon the batter over the pears and spread to the pan edge with a spatula.

Wrap the bottom of the pan with foil. Bake for 55 to 60 minutes. Test the center of the cake with a toothpick. If the pick tests clean, remove to a wire rack. Cool for 5 minutes.

Invert the cake onto a plate. Remove the side of the pan. Carefully lift off the pan bottom and cool the cake to room temperature.

Serve slightly warm with ice cream, if desired.

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Per Serving (excluding unknown items): 199 Calories; 6g Fat (24.6% calories from fat); 3g Protein; 35g Carbohydrate; 1g Dietary Fiber; 40mg Cholesterol; 145mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 Fat; 1 1/2 Other Carbohydrates.

