



GINGERED PEAR UPSIDE DOWN CAKE

INGREDIENTS

TOPPING

5 Tbsp butter	¼ tsp baking soda
⅓ c light brown sugar	¼ tsp salt
¼ c Sweet Ginger	⅓ c butter
3 ripe pears, peeled, cored sliced lengthwise	½ c granulated sugar
¼ c crystallized ginger, chopped	½ c Sweet Ginger
	2 eggs
	½ tsp vanilla
	⅓ cup milk

CAKE

- 1½ c all-purpose flour, sifted
- 1½ tsp baking powder

DIRECTIONS

- 1 Preheat oven to 325°F.
- 2 Melt butter in oven proof skillet.
- 3 Add brown sugar and Sweet Ginger.
- 4 Bring to boil, stirring frequently.
- 5 Add pear slices, cook in sugar syrup for 3-5 minutes, being careful not to tear pear slices.
- 6 Remove from heat and arrange pears in pinwheel design.
- 7 Sprinkle crystallized ginger evenly over pears.
- 8 Sift together flour, baking powder, baking soda and salt.
- 9 In large bowl beat butter and sugar until creamy.
- 10 Add Sweet Ginger and vanilla, beat until smooth.
- 11 Add eggs, beating after each addition.
- 12 Alternately add flour mixture and milk to butter, beating slowly after each addition.
- 13 Spoon batter over pear mixture.
- 14 Bake for 40-45 minutes.
- 15 Cool on wire rack for approximately 5 minutes.
- 16 Serve cake inverted in the traditional upside down cake presentation.

YIELD 2 servings