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# Upside down pear cake

From bed bath and beyond

350 deg

## Fruit:

3 Tablespoons butter

5 Tablespoons light brown sugar

2-3 large firm pears peeled (Anjou is a good choice) sliced thinly

1/4 teaspoon cinnamon and ground ginger

2 Tablespoons chopped crystallized ginger

## Cake:

2 cups all-purpose flour

1 Tablespoon ground ginger

1/2 teaspoon ground cardamom

2 teaspoons baking powder

1 teaspoon salt

8 Tablespoons butter at room temp

3/4 cup light brown sugar

1/4 cup molasses

2 eggs large

3/4 cup buttermilk

Over medium heat melt the butter and light brown sugar together, stirring to combine.

Pour the butter sugar mixture into a 9inch round and 2-inch high pan.

Make tight concentric circles with the pear slices over the brown sugar mixture overlapping where needed.

Sprinkle with the cinnamon ground ginger and crystallized ginger and set aside.

In the bowl of a mixer add the butter and sugar and beat to combine.

Add the molasses and eggs one at a time.

In another bowl, sift together the flour, ground ginger cardamom, baking powder and salt.

Turn the mixer on low and alternate between the flour and the buttermilk, mixing to combine, and scraping the bowl to make sure everything is mixed well.

Scrape the batter over the pears and place in the oven. Bake for 60 –65 minutes.