

# Upside-Down Pear Gingerbread Cake

## Ingredients

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4 Pears (peeled, cored, sliced to 1/8")  
1 c Unsalted Butter  
1/2 c Dark Brown Sugar (plus 1/3 cup)  
1/8 t Cinnamon (plus 1 1/2 teaspoon)  
2 c Flour  
1 t Baking Soda  
1 1/2 t Ground Ginger  
1/4 t Cloves  
1/4 t Salt  
3/4 c Molasses  
3/4 c Hot Water  
1 Egg (room temperature)  
1 t Vanilla Extract

## Instructions

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1. Lightly grease a 11 x 7-inch baking pan. Peel, core, and slice pears into 1/8-inch thick slices. Tightly layer the pears in the prepared pan, set aside.

2. Whisking constantly, heat 1/2 cup butter, 1/2 cup dark brown sugar, and 1/8 teaspoon cinnamon together in a small saucepan over medium heat. Once butter has melted, vigorously whisk to ensure the butter is not separating from the brown sugar. Once it comes together, pour evenly over pears.

3. Whisk the flour, baking soda, ginger, 1 1/2 teaspoon cinnamon, cloves, and salt together. Set aside. Whisk the molasses and hot water together. Set aside. Preheat oven to 350°F.

4. Using a stand mixer fitted with a paddle attachment, beat 1/2 cup room temperature butter

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and 1/3 cup dark brown sugar together on high speed until smooth and creamy, about 1 minute. Scrape down the sides and up the bottom of the bowl with a silicone spatula, as needed.

5. Beat in the egg and vanilla extract on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl, as needed. Turn the mixer off and add the dry ingredients and molasses/water. Turn the mixer on low and mix just until combined. The batter will be a little thick.

6. Carefully pour batter on top of pears. Bake for around 35-45 minutes or until the cake is baked through. To test for doneness, insert a toothpick into the center of the cake. If it comes out clean, it's done. If you notice the edges or top

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browning too quickly, tent the cake with aluminum foil.

7. Remove from the oven and allow to cool in the pan for 10-15 minutes, then invert cake onto a serving plate. Cake will be moist! Serve warm or at room temperature with whipped cream or ice cream. Cover leftover cake tightly and store in the refrigerator for 5 days or in the freezer for up to 3 months.