

Upside Down Pear Cake

By Diana Rattray, About.com

This gingerbread is baked on a mixture of pears and brown sugar, then turned over to reveal the pears in the shape of a flower

Ingredients:

2 tablespoons butter
1/4 cup light or dark corn syrup
1/4 cup brown sugar
6 pear halves, cooked or canned
1/2 cup walnut or pecan halves
1/3 cup shortening
1/2 cup granulated sugar
1 beaten egg
2/3 cup molasses
2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon cinnamon
2 teaspoons ground ginger
3/4 cup sour milk (add 2 teaspoons vinegar to cup then add milk to make 3/4 cup sour milk)

Preparation:

Melt butter in a 9-inch round cake pan. Blend syrup and brown sugar; add to pan. Fill pear halves with pecan halves; place in the pan wide sections towards center, to make a star-like design.

In a large mixing bowl, cream butter and sugar; beat in egg. Add molasses; beat well. Add sifted dry ingredients alternately with milk, beating on low speed until smooth. Pour batter over the pears. Bake at 350° for 55 to 65 minutes, or until a wooden pick or cake tester inserted in center comes out clean.