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Fresh Pear Cake (upside down)

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Fresh Pear Cake (upside down)

Sharon Metcalf

Second Place, 2011 Moraga Pear and Wine Festival

INGREDIENTS

3 fresh ripe pears (one cut up in batter)
1 stick (½ cup) unsalted butter, divided
¼ cup brown sugar
1 cup granulated sugar
1 egg
1 teaspoon grated orange rind (optional)
1 teaspoon vanilla
1 ⅔ cup unbleached flour
1 teaspoon baking powder
½ teaspoon cinnamon
Pinch of salt
⅔ cups of half and half milk

DIRECTIONS

Pare and slice the pears, chop one pear into small pieces (reserve for batter). Preheat oven to 350 degrees. Melt 2 tbsp of butter in a round 10 inch heavy pan, sprinkle brown sugar over the melted butter. Arrange the sliced pears around the pan in a pleasing design. Mix 5 tablespoons of butter with the sugar until smooth, add the egg, vanilla, cut up pear, and orange rind. Mix well. Mix the flour, baking powder, cinnamon and salt together. Add the flour mixture and milk slowly until blended. Pour over the arranged pears and bake for 35-40 minutes or until done. Turn pan over on plate and rest until cool. Pour caramel sauce over the cake (optional).

Simple caramel sauce

1 cup sugar
6 tablespoons unsalted butter
½ cup whipping cream

Heat sugar in heavy 3-quart pan. Sugar will become liquid and quite dark, immediately add the butter to the pan. Stir with wooden spoon until butter has melted. Remove pan from heat, wait a minute and then add the whipping cream. Cool and pour into a jar.

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[back](#)

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