



Pear & ginger upside-down cake

Ingredients: (Serves 14)

2 green pears, peeled, cored, cut into eighths
100g brown sugar
100g unsalted butter

For the cake batter:

200g unsalted butter, at room temperature
150g brown sugar
2 eggs, at room temperature
1½ cups plain flour
1½ teaspoons baking powder
1½ teaspoons ground ginger
½ cup milk
½ cup thickened cream

Equipment:

Non-slip mat
Chopping board
Sharp knife
26cm round cake tin
Electric beaters
Sifter
Peeler
Spatula

Method:

1. Preheat oven to 180° (fan-forced). Grease and line a 26cm round cake tin.
2. Sprinkle brown sugar over the base of the cake tin. Melt butter and pour over brown sugar. Arrange pears on top in a circle, slightly overlapping, with the pointed ends facing inwards.
3. To make the cake batter, cream butter and brown sugar with electric beaters for 3-4 minutes or until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift together flour, baking powder and ginger. Fold in half the flour mixture, followed by half the milk. Repeat with remaining flour and milk. Carefully spread cake batter over pears.
4. Bake for 40-45 minutes or until a skewer inserted in the middle comes out clean. Allow cake to cool in the tin for 10 minutes. Carefully turn the cake out upside-down onto a serving plate. Serve warm with a drizzle of thickened cream.

Nutrition Information: (Per serve)

Energy:	1626kJ (388cal)	Protein:	3.6g	Total Fat:	25.4g
Saturated Fat:	16.3g	Carbohydrate:	36.5g	Sugars:	24.2g
Fibre:	1.3g	Sodium:	64mg		