



FARMERS MARKET

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Gingerbread Pear Upside-Down Cake –

10 tbl. butter (1 ¼ sticks), room temperature, plus more for pan.

5 large ripe Bartlett pears, peeled, cored, and quartered

2 tbl. freshly squeezed lemon juice

4 tbl. granulated sugar

6 tbl. brandy

1 cup all-purpose flour

1 tbl. ground ginger

1 tsp. ground cinnamon

¼ tsp. ground cloves

¼ tsp. ground nutmeg

¼ tsp. salt

¼ tsp. dark-brown sugar, packed

3 large eggs

½ cup unsulfured molasses

1 tbl. freshly grated ginger

1 tsp. baking soda

2 tbl. boiling water

1. Preheat oven to 350°. Butter a 9 inch square cake pan; set aside. In a large bowl, toss pears with lemon juice. In large skillet over medium-high heat, melt 2 tbl. butter; sprinkle with 2 tbls. granulated sugar. Add half the pears, cut-sides down, in single layer; cook until brown, 2 to 3 minutes. Turn pears over; cook other sides until brown, 2 to 3 minutes. Using a slotted spoon, transfer cooked pears to a plate. Cook remaining pears; transfer to plate. To pear juices in skillet, add brandy, and sprinkle with remaining 2 tbl. granulated sugar. Cook, stirring, until reduced to syrup, about 1 minute. Pour into cake pan, swirl to spread. Starting in one corner of the pan, fan out pears in a single layer; arrange so the tapered sides lie in the same direction. Set aside.

2. In a medium bowl, whisk flour, ground ginger, cinnamon, cloves, nutmeg, and salt; set aside. In bowl of electric mixer, beat remaining 8 tbl. butter until fluffy. Add brown sugar; beat on medium-high speed for 3 minutes. Add eggs; beat to combine. Beat in molasses and grated ginger.

3. Add half of flour mixture; combine on low speed. In a small bowl, combine baking soda and boiling water; beat into batter. Beat in remaining flour mixture until combined. Pour into pan; bake 25 minutes. Reduce heat to 325°; bake until springy to the touch, 15 to 20 minutes. Cool on a wire rack for 1 hour. Run a knife between pan and cake. Invert cake onto a serving plate. Arrange pears and serve.

Credit: Martha Stewart Living