

UP - SIDE DOWN PEAR CAKE

Equipment:

Measuring Spoons
Measuring Cup
Electric Mixer
9" round cake pan
Wax Paper
Wooden Spoon or High Temp Rubber Spatula

Ingredients:

Topping:

1/3 cup butter 75 ml
1 cup brown sugar 250 ml
2 tbsp red wine 25 ml
1/4 tsp cinnamon 1ml
1/4 tsp cloves 1ml
2 Bosc pears, peeled 2
and sliced
1/4 cup ground walnuts 50 ml

Cake:

2 cups flour 500 ml
1/2 tsp salt 2 ml
2 tsp baking powder 10 ml
1/2 cup butter or margarine 125 ml
2/3 cup sugar 150 ml
2 eggs 2
1 tsp vanilla extract 5ml
2/3 cup milk 150 ml

Procedure:

1. In a 9" (23 cm) round cake pan, combine butter, brown sugar, wine, cinnamon and cloves.
2. Cover with wax paper.
3. Heat at **P7** 2 - 3 minutes, or until sugar is melted.
4. Stir well. Arrange pear slices attractively on mixture.
5. Sprinkle with nuts in between slices; set aside.
6. In a small bowl, combine flour, salt and baking powder.
7. Cream the butter and sugar with an electric mixer at high speed, until creamy.
8. Beat in the eggs and vanilla.
9. Alternately add milk and flour mixture.
10. Pour over pears.
11. Cook at **P4** 10 minutes, then **P7** 2 minutes, or until toothpick inserted near center comes out clean.
12. **To Complete:** Let stand 5 - 10 minutes; invert onto a serving plate and serve warm.

Makes: 1 cake