

Pear Almond Upside Down Cake

Ingredients

Caramel

½ cup unsalted butter, softened
1 cup brown sugar

Batter

2 cups granulated sugar
1 cup unsalted butter, softened
3 cups all-purpose flour
1 Tbsp baking powder
1 tsp salt
4 large eggs
1 cup half-and-half or whole milk
1 Tbsp pear or almond extract

For Assembly

1 cup sliced almonds, toasted (divided)
2 (15-ounce) cans Pacific Northwest Canned
Pear halves in light syrup, drained and sliced 1/4-
inch thick
2 cups whipped cream
16 mint sprigs

Servings

Yield: Serves 16

Nutrition

Calories: 489
Total Fat: 27g
Saturated Fat: 16g
Cholesterol: 158mg
Sodium: 62mg
Carbohydrate: 57g
Fiber: 3g
Sugar: 37g
Protein: 6g
Calcium: 87mg
Iron: 1mg
Potassium: 174mg

Method

Caramel

In a small bowl, mix the butter and sugar together until creamy.

Batter

In a mixer, whip sugar and butter until very light and fluffy, 3 to 4 minutes.

In a separate bowl, combine the flour, baking powder, and salt. Whisk together eggs, half-and-half or milk, and extract in a separate bowl. With the mixer on low speed, alternate adding the dry mixture and wet mixture to the creamed butter and sugar until it is smooth and combined.

Assembly

Preheat the oven to 350°F.

Spread the caramel mixture to cover the base of a 9-inch springform pan with sides that are at least 3-inches high. Sprinkle 1/2 cup of the sliced almonds over the caramel. Arrange the pear slices in a fanned out flower pattern over the caramel and almonds; start in the center and work outward to the edges of the pan. Slowly pour in the batter, so as not to disrupt floral pattern. Bake until a toothpick inserted in the center of the cake comes out clean, 75 to 85 minutes, rotating cake midway.

After baking, allow to rest for 15 minutes. Remove the springform and invert the cake onto a cake platter or stand.

Serve with whipped cream, plus the remaining toasted almonds and mint sprigs for garnish.