

Pear-Maple Upside Down Cake

Servings: 8

Source: New York Times, Mark Bittman, 11-11-09

Ingredients

- 11 tablespoons Butter, Divided
- $\frac{3}{4}$ cups Maple Syrup
- $\frac{1}{4}$ cup Packed Brown Sugar
- 3 Pears, Peeled, Cored, Thinly Sliced
- $\frac{3}{4}$ cups Sugar
- 1 teaspoon Vanilla
- 2 Large Eggs
- $1\frac{1}{2}$ cups Flour
- $1\frac{1}{2}$ teaspoons Baking Powder
- $\frac{1}{4}$ teaspoon Salt
- $\frac{1}{2}$ cup Milk

Method

1. Heat oven to 350°F. Melt 3 tbsp butter in small pan over medium heat; add maple syrup and brown sugar and cook, stirring, until sugar dissolves.
2. Bring to a boil and cook for another 2 minutes; remove from heat and set aside.
3. When mixture has cooled a bit, pour it into a 9-inch baking pan and arrange pear slices in an overlapping circle on top.
4. With a handheld or standing mixer, beat remaining 8 tbsp butter and the sugar until light and fluffy. Add vanilla and eggs, one egg at a time, continuing to mix until smooth.
5. In a separate bowl, combine flour, baking powder and salt.
6. Add flour mixture to butter mixture in three batches, alternating with milk; do not overmix. Carefully spread batter over pears, using a spatula to make sure it is evenly distributed.
7. Bake until top of cake is golden brown and edges begin to pull away from sides of pan, about 45-50 minutes; a toothpick inserted into center should come out clean. Let cake cool for 5 minutes.
8. Run a knife around edge of pan; put a plate on top of cake and carefully flip it so plate is on bottom and pan is on top. Serve warm or at room temperature.

Notes

Toothpick test didn't work for me. Leave it in full time so bottom center is completely cooked. My pears remained pale.

My pan was a little short. Beware.