



[www.verrillfarm.com](http://www.verrillfarm.com)

[info@verrillfarm.com](mailto:info@verrillfarm.com)

(978) 369-4494

## **Pear-Gingerbread Upside-Down Cake**

### **For the Pears**

#### **INGREDIENTS:**

- 2-3 Pears, depending on the size, peeled, cored, and sliced.
- 3 Tablespoons melted butter
- 1 1/2 teaspoons of Five Spice powder (available at gourmet or Asian markets)
- 2 Tablespoons of sugar

#### **PROCESS:**

Toss the sliced pears with the remaining ingredients and roast for about 20 min.

or until they begin to brown on the edges (at 350 degrees).

### **For the Cake**

#### **INGREDIENTS:**

- 2 3/4 cups flour
- 1 1/2 Teaspoons of baking soda
- 1 Teaspoon of ground ginger
- 1 Teaspoon of cinnamon
- 1/2 teaspoon of cloves
- 1/2 Teaspoon salt
- 1/2 cup of oil
- 1/2 cup of sugar
- 2 eggs
- 1 cup of molasses
- 1 cup of hot water

#### **PROCESS:**

Preheat the oven to 350° F. Grease a 9" square pan or a 12-muffin/cupcake pan.

Line the pan with about 3 slices of the pear. Measure the dry ingredients and set aside.

In a mixer, combine the oil, sugar, ginger, eggs, and molasses. Gradually add the dry ingredients until combined, then add the water. Pour the batter over the pears and bake for about 18 min. for mini cakes. Add about 2 minutes more for the square pan.

Un-mold while still warm and serve with whipped cream.