



PEAR UPSIDE DOWN CAKE

Ingredients

- 1 and 1/2 cups All purpose flour (spooned & leveled)
- 1 teaspoon baking powder
- 1 TBS cornstarch
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 6 Tablespoons unsalted butter, softened to room temperature
- 3/4 cup granulated sugar
- 2 large egg whites, at room temperature
- 1/3 cup sour cream, at room temperature
- 1 teaspoon pure vanilla extract
- 1/4 cup pear juice, at room temperature (use leftover from can)
- 2 Tablespoons milk, at room temperature

Topping

- 1/4 cup unsalted butter, melted
- 1/2 cup packed light or dark brown sugar
- 8-10 pears, sliced



Preparation Steps

- Preheat oven to 350°F (177°C).
- Prepare topping first: Pour 1/4 cup melted butter into an ungreased 9×2 inch pie dish or round cake pan. (Make sure the pan is 2 inches deep. I recommend this pie dish, which is 1.8 inches deep but I never have an overflow issue.) Sprinkle brown sugar evenly over butter. Blot any excess liquid off the fruit with a clean towel or paper towel. (The wetter the fruit, the more likely the cake could overflow or the topping could seep over the sides when inverted.) Arrange about 6-7 blotted pears on top of the brown sugar. Place pan in the refrigerator for a few minutes as you prepare the cake batter. This helps solidify or “set” the topping’s arrangement.



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Preparation Steps (Cont.)

- Make the cake batter: Whisk the cake flour, baking powder, baking soda, and salt together. Set aside.
- Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter on high speed until smooth and creamy, about 1 minute. Add the sugar and beat on high speed until creamed together, about 2 minutes. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. On high speed, beat in the egg whites until combined, then beat in the sour cream and vanilla extract. Scrape down the sides and up the bottom of the bowl as needed. Pour the dry ingredients into the wet ingredients. Turn the mixer onto low speed and as the mixer runs, slowly pour in the pear juice and milk. Beat on low speed just until all of the ingredients are combined. Do not over-mix. You may need to whisk it all by hand to make sure there are no lumps at the bottom of the bowl. The batter will be slightly thick.
- Remove topping from the refrigerator. Pour and spread cake batter evenly over topping.
- Bake for 43-48 minutes. The cake is done when a toothpick inserted into the center of the cake comes out mostly clean—a couple moist crumbs are OK.
- Remove cake from the oven and cool on a wire rack for just 20 minutes. Invert the slightly cooled cake onto a cake stand or serving plate. Some of the juices from the topping will seep over the sides—that's ok. You can slice and serve the cake warm, but the slices will be messy. I find it's best to cool the cake completely at room temperature before slicing and serving.