

Fresh Pear Upside Down Cake

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- 3 fresh pears (could also use canned pear halves in light syrup)
- $\frac{3}{4}$ cup butter or margarine
- $\frac{1}{4}$ cup brown sugar
- 1 cup sugar
- 1 egg
- 1 tsp vanilla
- 2 tsp baking powder
- $\frac{1}{2}$ tsp salt
- $1 \frac{2}{3}$ c All Purpose Flour
- $\frac{1}{2}$ cup milk

Directions

Peel, Halve, and core the pears; set aside. (Use a melon baller to core...great trick!)

Preheat oven to 350 degrees.

Put $\frac{1}{4}$ cup of the butter into a 10 x 6 x $\frac{3}{4}$ inch glass pan. Place into oven while it preheats to melt. (You could also use a square pan, but a 13x9 would be too big!)

Sprinkle brown sugar evenly over melted butter.

Arrange Pears over brown sugar, cut side down.

Cream the remaining $\frac{1}{2}$ cup butter with the sugar, egg, and vanilla.

In a separate bowl mix baking powder, salt, and flour.

Alternate adding the flour and the milk to the creamed sugar mixture; blending well.

Pour mixture over pears evenly. Bake for 45 minutes or until toothpick inserted in the center comes out clean. Pour sauce (recipe below) over the cake. Serve by itself or with vanilla ice-cream!

Sauce

In a small saucepan heat 2 TBSP Butter with $\frac{2}{3}$ cup brown sugar over medium heat. Stir constantly until butter and sugar melt together to make caramel sauce. Pour over finished cake!