

UPSIDE-DOWN PEAR & GINGER CAKE

INGREDIENTS

Pears:

- 2 tbsp butter
- 2 tbsp rapadura sugar
- 4 firm pears, peeled, cored and sliced
- 2 tbsp lemon juice

Cake:

- 125 g butter
- 3/4 cup rapadura sugar
- 2 eggs
- 1½ cups organic white spelt flour
- 2 1/4 tsp Baking Powder
- 2 tsp ground ginger
- 2 tbsp lemon juice



METHOD

- Preheat oven to 180°C.
- Lightly grease a 22 cm spring form cake tin, line the sides and bottom with greaseproof paper
- To prepare the pears place the butter and rapadura sugar in a medium saucepan
- Cook over a low heat for 1-2 minutes, until the sugar dissolves
- Add the pears and lemon juice and cook for 3-4 minutes, stirring all the time.
- Remove from the heat set aside for 15 minutes or until cool.
- Arrange pear slices in the base of the prepared cake tin. Reserve any cooking liquid.

- Cream the butter and rapadura sugar until light and fluffy.
- Add the eggs, one by one
- Sift the flour and ginger together and fold in to the mix
- Add lemon juice and enough cooking liquid from the pears to form a soft cake mix

- Spoon into the cake tin over the pear slices and bake in the preheated oven for 40 minutes.
- Test the cake by inserting a skewer when it comes out clean, the cake is ready.