

## pear-ginger upside-down cake

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- 2 unpeeled Bosc or Anjou pears, cored and sliced into ¼-inch-thick pieces**
- 3 tablespoons fresh lemon juice**
- 1 to 2 tablespoons melted butter**
- 1 to 2 tablespoons packed brown sugar**
- 1 cup all-purpose flour**
- 1 teaspoon baking powder**
- 1 teaspoon ground cinnamon**
- ¼ teaspoon baking soda**
- ⅛ teaspoon salt**
- ⅓ cup fat-free (skim) milk**
- 3 tablespoons no-sugar-added apricot fruit spread**
- 1 egg**
- 1 tablespoon vegetable oil**
- 1 tablespoon minced fresh ginger**

- 1.** Preheat oven to 375°F. Spray 10-inch deep-dish pie pan with nonstick cooking spray; set aside.
- 2.** Toss pears in lemon juice; drain. Brush butter evenly onto bottom of prepared pan; sprinkle sugar over butter. Arrange pears in pan; bake 10 minutes.
- 3.** Meanwhile, combine flour, baking powder, cinnamon, baking soda and salt in small bowl; set aside. Combine milk, apricot spread, egg, oil and ginger in medium bowl; mix well. Add flour mixture; stir until well mixed. (Batter will be very thick.) Carefully spread batter evenly over pears to edge of pan.
- 4.** Bake 20 to 25 minutes or until golden brown and toothpick inserted into center comes out clean.
- 5.** Remove pan to wire rack; cool 5 minutes. Use knife to loosen cake from side of pan. Place 10-inch plate over top of pan; quickly turn over to transfer cake to plate. Place any pears left in pan on top of cake. Serve warm. *Makes 8 servings*



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