pear-ginger upside-down cake

2 unpeeled Bosc or Anjou pears, cored and sliced into 1/4-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

1/4 teaspoon baking soda

1/8 teaspoon salt

1/3 cup fat-free (skim) milk

3 tablespoons no-sugar-added apricot fruit spread

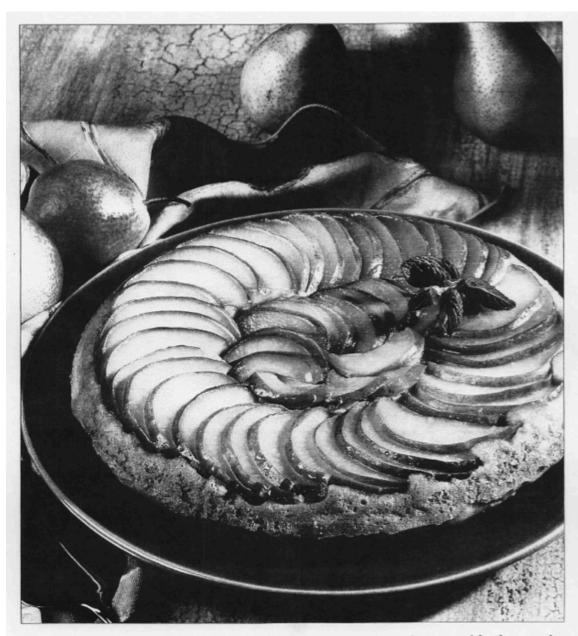
1 egg

1 tablespoon vegetable oil

1 tablespoon minced fresh ginger

- Preheat oven to 375°F. Spray 10-inch deep-dish pie pan with nonstick cooking spray; set aside.
- Toss pears in lemon juice; drain. Brush butter evenly onto bottom of prepared pans 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.
- Bake 20 to 25 minutes or until golden brown and toothpick inserted into center comes out clean.
- 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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