

Maple Pear Upside-Down Cake

Yield: 9 servings

Ingredients

1/2 cup butter, melted
1/2 cup coarsely chopped pecans
1/3 cup Mapleland Farms granulated maple sugar
2 large pears, peeled and sliced

1/2 cup butter, softened
1/3 cup sugar
1 egg
1/2 cup Mapleland Farms Dark or Extra Dark Pure Maple Syrup
1-1/2 cups all-purpose flour
3/4 teaspoon ground ginger
3/4 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/3 cup warm water
Battenkill Creamery vanilla ice cream



Directions

Pour melted butter into a 9-in. square baking pan; sprinkle with pecans and granulated Maple Sugar. Arrange pears over pecans.

In a large bowl, cream softened butter and sugar until light and fluffy. Beat in egg and Maple Syrup. Combine the flour, ginger, cinnamon, salt, baking powder and baking soda; add to creamed mixture alternately with water, beating well after each addition. Spread batter over pears.

Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a serving plate. Serve warm with ice cream.

