



Noreen's Kitchen

Pear Almond Upside Down Cake

Ingredients

2 cups all purpose flour
1 cup almond flour
2 cups granulated sugar
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground ginger
1 cup vegetable oil
4 eggs

1 1/2 cups milk
1 teaspoon vanilla extract
1 teaspoon almond extract

Topping

1 stick butter, melted
1 cup brown sugar
2 to 3 fresh pears, peeled cored and sliced
1 cup slivered almonds

Step by Step Instructions

Preheat oven to 350 degrees.

Place 1 cup of brown sugar and melted butter in bottom of a 9 x 13 baking pan. Mix well making sure to dissolve the brown sugar.

Sprinkle slivered almonds over the brown sugar/butter mixture.

Arrange pear slices on top of the almonds in desired configuration.

Set pan aside to prepare cake.

Combine all the cake ingredients together in the bowl of your mixer. Blend well until you see no signs of dry flour.

Pour batter over the pears in the prepared baking pan, spreading evenly.

Bake for 45 minutes or until a toothpick inserted in the center of the cake comes out clean.

Remove from oven and allow to cool for a few minutes, but not too long or the cake will stick to the pan!

Invert onto a baking tray. Allow to cool completely before serving.

Enjoy!