



Gingerbread Caramel Pear Upside Down Cake

Inspired by Karen Bates via [The New York Times](#)

Cascading Caramel

- 1/2 cup brown rice syrup
- 6 tbsp Soy Free [Earth Balance](#)
- 2 tsp fleur de sel
- 2 tbsp pure maple syrup
- 1 tbsp peanut butter
- 3 pears, peeled, and sliced into 1/4-inch wedges

Gingerbread:

- 1/2 cup Soy Free Earth Balance
- 1/2 cup sugar
- 1/3 cup blackstrap molasses
- 1/4 cup pure maple syrup
- 1 cup almond milk
- 1/2 tsp vanilla paste or 1 tsp pure vanilla extract
- 2 & 1/4 cups unbleached all-purpose flour
- 1 teaspoon baking soda
- 3/4 tsp baking powder
- 1/2 teaspoon sea salt
- 1 teaspoon ground ginger
- 1 teaspoon cinnamon

Directions:

1. Preheat oven to 325F. Grease a 10 inch cake pan with butter and set aside. You may also make a 3-tier cake by using 3 smaller cake pans. I recommend using one 10-inch cake pan as it is much more stable.

2. Wash, peel, and slice pears into 1/4 inch wedges. Set aside.

3. Cascading Caramel: In a sauce pan, add the Earth Balance and sugar and bring to a boil. Stir well and reduce heat to medium. Stir for a few minutes. Add in the salt, maple syrup, and peanut butter and stir well for another couple minutes. Pour into greased cake pan and quickly spread

around with a spoon to coat the bottom as much as you can. Be sure to do this quickly as the caramel begins to harden up very fast. Set aside and make your cake batter.

4. Cake batter: With a mixer, beat the Earth Balance and sugar until fluffy. In a small bowl mix the wet ingredients together (molasses, maple syrup, almond milk, vanilla) and whisk. In a medium sized bowl mix the dry ingredients together (flour, baking soda, baking powder, sea salt, ginger, and cinnamon) and whisk. Alternating the wet and dry mixtures, slowly add them into the butter/sugar mixture a bit at a time. Mix until fully incorporated. Dump mixture over the pears in the cake pan and smooth out with a large spatula. 'Clean' the bowl!

5. Bake in the oven for approx. 40-45 minutes at 325F if using a 10-inch cake pan, less time if using small pans. Allow to cool for around 20 minutes and then gently turn out onto a platter as shown in post, flipping the cake upside down. Serve with vegan ice cream. Serves 8-12.

Spiced Apple Upside Down Cake Version

Same directions as above except substitute the pears for apples, molasses for more maple syrup, and ginger for more cinnamon.

Note: I do not suggest making a multi tier cake for this version as the cake was much more delicate. You may also need a slightly longer bake time (<10 mins more?).