

20 grams butter
(to grease the tin)

30 grams sugar

3 pears

250 grams butter

225 grams soft brown sugar

4 eggs

250 grams self raising flour

100 ml milk

150 grams pecan or walnuts
(save a few for decoration)

3 tbsp brandy/eau de vie/
calvados (possible)

250 ml maple syrup

a deep round 22 cm cake tin

greaseproof baking paper



Topsy turvy pear cake

Delicious with a bit of jolly!

This recipe, adapted from the great Yvette van Boven is an easy to please eye-catcher. Great for a mad hatters tea party or as desert!

Preheat the oven on 160 degrees.

Grease the tin with butter. Cut a round circle of baking paper, fitting the bottom of the tin and grease this also. Start with peeling the pears, remove and discard the core and divide them in quarters. Sprinkle sugar on the bottom of the tin and place the pears in the tin with their round sides facing down.

Now make a batter with the rest of the ingredients: whisk the soft butter with the brown sugar to a creamy consistency. Add the eggs while whisking then add the sieved flour. Finish by adding the milk and the nuts to the batter.

Carefully pour the batter over the pears. Put the tin in the oven and let it bake for 60 minutes. You can test if the cake is cooked by sticking a knitting needle through the centre of the cake. If it comes out clear, your cake is done!

Take the cake out of the oven and let it cool down. Put the cooled down cake upside-down on a platter and remove the baking paper. For extra merriment, stir in the the brandy (or your choice of alcohol) with the maple syrup, pour it over the cake and let it absorb. Success guaranteed!

Enjoy!

