

# Upside-down Pear and Ginger Cake

<b>Equipment needed</b> <ul style="list-style-type: none"><li>• Large mixing bowl</li><li>• Electric Beaters</li><li>• Scales</li><li>• Measuring cups</li><li>• Measuring spoons</li><li>• Apple wedger</li><li>• Round cake tin</li><li>• Sifter</li><li>• Baking paper</li><li>• Wooden spoon</li><li>• Oven on 180°C</li></ul>	<b>Ingredients</b> <p><b>Cake</b></p> <ul style="list-style-type: none"><li>• 125g butter, at room temperature</li><li>• 65 g brown sugar</li><li>• 2 eggs</li><li>• 1 ½ cups self-raising flour</li><li>• 2 tsp ground ginger</li><li>• 2 tbsp lemon juice</li><li>• Icing sugar to serve</li></ul> <p><b>Pears</b></p> <ul style="list-style-type: none"><li>• 30g butter</li><li>• 2 tbsp brown sugar</li><li>• 3 firm pears</li><li>• 2 tbsp lemon juice</li></ul>
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## Notes:

- Work in pairs today.
- Each pair will make one cake, two in total for the class to share.
- Your pears will be cooked, please make cake then cook pears for next class.

## What to do

- Collect all equipment and ingredients.

## Cake

- Preheat the oven to 180°C, fan forced with both elements on.
- Lightly butter and line a round cake tin with baking paper, on base and sides.
- In a large bowl use electric beaters to cream 125g butter and 65g brown sugar.
- Add one egg, mix well.
- Add second egg, mix well.
- Sift flour and ginger into bowl.
- Use a wooden spoon to fold the flour mix in gently.
- Add lemon juice and enough cooking liquid (from pears) to form a soft cake mix.
  
- Arrange pre-cooked pear slices in base of cake tin.
- Spoon cake mixture on top.
- Put into the oven and bake for 30 minutes.
- Test by inserting a skewer, if it comes out clean the cake is ready.
- Remove from oven and allow to cool in tin, (15 minutes if we have time).
- Carefully turn onto plate.

Dust cake with icing sugar once cooled.

## Pears (prepare for next class)

- Peel pears, core and slice using apple wedger.
- Place 30g butter and 2 tbsp brown sugar in a medium saucepan, heat to dissolve sugar.
- Add pears and lemon juice, cook for 5 minutes, stirring all the time.
- Remove from heat and set aside to cool for 15 minutes.

- Clean Up.