THE J.M. SMUCKER Co

Pumpkin Pear Upside Down Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	35 mins	10	N/A

Ingredients

- **Topping:**
- 1/3 cup packed brown sugar
- 1 tbsp butter, melted
- 2 medium pears
- **Cake:**
- 1 1/4 cups Robin Hood® Original All Purpose Flour

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- 1 1/4 tsp baking powder
- 1/2 tsp baking soda
- 1 1/4 tsp cinnamon
- 1/4 tsp nutmeg
- 3 egg whites
- 3/4 cup granulated sugar
- 3/4 cup canned pumpkin purée (not pie filling)
- 1/3 cup Canola or Vegetable Oil

Directions

Step 1:

Preheat oven to 350º F (180º C).

Step 3:

Combine brown sugar and melted butter in small mixing bowl. Spread evenly in 9" (23 cm) round cake pan.

Step 4:

Peel and core pears. Cut each into 12 slices. Arrange in pan.

Step 6:

Combine flour, baking powder, baking soda, cinnamon and nutmeg in large bowl. Set aside.

Step 7:

Beat egg whites on medium speed of electric mixer in separate large bowl until soft peaks form. Gradually add sugar, beating until stiff peaks form. Blend in pumpkin and oil on low speed. Fold flour mixture into pumpkin mixture just until blended. Spread over pears.

Step 8:

Bake in preheated oven for 35 to 40 minutes, or until toothpick inserted in centre comes out clean. Cool in pan on wire rack for 5 minutes. Loosen from sides of pan. Invert onto serving plate and enjoy warm.

Images

