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# Upside Down Buttermilk Pear Cake

## Description

This moist and luscious cake is reminiscent of upside down pineapple cake. Spiced pear takes this version to a whole new level. Save this one for a special gathering.

Total time: 1 hr 20 min Yield: 10 Servings

## Ingredients

cooking spray  
1 cup sour cream  
4 eggs  
1/2 cup buttermilk  
1/2 cup canola oil  
1 pkg yellow cake mix  
1 pkg vanilla pudding mix  
2 tsp ground cardamom  
1 tsp ground ginger  
4 Tbsp unsalted butter (melted)  
1 cup light brown sugar  
2 can pear halves (14 oz. cans; drained and diced into 1/2" squares)  
confectioners sugar (for dusting)  
vanilla ice cream

Prep Time: 1 hr 20 min Total Time: 1 hr 20 min

## Instructions

Preheat your oven to 350° F. Prepare an 8" x 13" baking dish with cooking spray. In a mixer or large bowl, combine the wet ingredients (sour cream, eggs, buttermilk, and oil) and whip until smooth. Add in the cake and pudding mix, blend together well, and set aside. Combine the cardamom and ginger with the melted butter and pour into the baking pan. Sprinkle all the light brown sugar over the butter. Layer the diced pear evenly over the sugar and pour the batter over the pear.

Bake for 50 minutes, or until a toothpick comes out clean from the center. Let cool completely, then cover the pan with a dish and flip over. Dust with confectioner's sugar and serve with ice cream.

## Recipe brought to you by:

Chef Michi Holland

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**Source:**

Chef Michi Watarai