



Upside down Saffron and Pear Cake.

INGREDIENTS

- 50mgs Eladnelle Saffron threads
- 1 cup sugar
- 1/4 cup unsalted butter, softened
- 3-4 pears
- 1 1/3 cups Plain flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon ground ginger
- 1/2 teaspoon salt
- 3/4 cup skinny Evaporated Milk
- 1/4 cup vegetable oil
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 3 tablespoons finely chopped crystallized ginger



METHOD

- Step 1** Preheat oven to 180 degrees.
- Step 2** Coat an 22cm square or round cake pan with butter. Line bottom with parchment paper, and set aside.
- Step 3** Pulse saffron and 1/4 cup sugar in a spice grinder until well combined. Put butter and saffron sugar into the bowl of an electric mixer fitted with the paddle attachment. Mix on medium-high speed until pale and fluffy, about 3 minutes. Spread mixture into prepared pan.
- Step 4** Peel pears; halve lengthwise, and core. Using a very sharp knife, cut pears lengthwise into 1/4-inch-thick slices. Arrange pears decoratively in pan over saffron-butter mixture.
- Step 5** Whisk together flour, remaining 3/4 cup sugar, the baking powder, ground ginger, and salt in a large bowl. Whisk evaporated milk, oil, eggs, and vanilla in another bowl. Add milk mixture to flour mixture in a slow, steady stream, whisking. Stir in crystallized ginger.
- Step 6** Spread batter over pears. Bake until set and a cake tester inserted into centre comes out clean, 40 to 45 minutes. Let cool 5 minutes. Place a serving platter upside down over pan; flip to unmold cake. Peel off parchment.