

Fall Harvest Upside-Down Layer Cake

recipe by: *The Mixing Bowl Diary*

Topping:

1 cup brown sugar, separated
2-3 pears, sliced thinly

Cake:

1 ½ cup All Purpose GF Flour {I use a brown rice flour mix }
1 ½ teaspoon xanthan gum
1 teaspoon ginger
1 teaspoon cinnamon
½ teaspoon cloves
1 teaspoon baking soda
½ teaspoon salt
¼ cup oil
½ cup brown sugar
2 eggs
1/3 cup molasses
½ cup buttermilk (Dairy Free, I made my own)

Preheat oven to 350°. Oil your baking pans.

{I used two 8" round baking pan. You could easily use large pans, but you will need more pear slices and sugar }

Sprinkle ½ cup brown sugar over the bottom of each pan. Spread the pear slices over the brown sugar layer, making a pinwheel layout.

In a mixing bowl, combine flour, xanthan gum, ginger, cinnamon, cloves, baking soda and salt.
Combine the buttermilk with the molasses in a small dish

In the bowl of a mixer, combine oil, brown sugar and eggs until smooth. Add the flour mixture to the mixer, alternating it with the buttermilk mixture. Mix until just combined.

Pour the gingerbread cake batter into the two pans, over the top of the pears. Gently spread the batter to the edges of each pan.

Bake for 30mins {or until cake bounces back when touched in the center.}
Let cool on a rack for 10mins. Gently slide a knife around the edges of the pan to loosen.

Place a tray or dish {top side down} over the top of one cake pan. Flip the cake pan upside down and remove the pan. The cake will slide out easily. Now, take the second pan and carefully flip it over on top of the 1st layer. Remove the pan. The fruit layer should be on the top

Add whip cream, if desired.

NOTE: This cake works well with apples and peaches as well, making it a very versatile Layer Cake