

## [Pear and Cardamom Upside-Down Cake](#)

From Vallery Lomas, *The Wall Street Journal*  
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@foodieinnewyork

Total Time: 1 hour 15 minutes

Serves: 8

### Ingredients

10 tablespoons unsalted butter, at room temperature, plus softened butter for greasing pan  
½ cup packed dark brown sugar  
4 small firm Bosc pears, peeled, halved and cored  
1 cup all-purpose flour  
½ cup almond flour  
1 teaspoon baking powder  
½ teaspoon salt  
1 teaspoon ground cardamom  
⅔ cup granulated sugar  
1 teaspoon vanilla extract  
2 large eggs, at room temperature  
½ cup whole milk, at room temperature

### Directions

1. Preheat oven to 350 degrees. Coat a 9-inch round cake pan with softened butter. Melt 4 tablespoons of butter in a small saucepan over medium heat. Stir in brown sugar until dissolved. Pour mixture into bottom of the greased cake pan.
2. Arrange pear halves in cake pan in a starburst pattern, cored sides down. Set aside.
3. In a medium bowl, whisk together all-purpose flour, almond flour, baking powder, salt and ground cardamom, and set aside. Use an electric mixer fitted with paddle attachment to cream remaining butter and ⅔ cup sugar together at medium speed until white and fluffy, 3-4 minutes. Add eggs and vanilla extract, and beat until combined, scraping sides of bowl occasionally with a rubber spatula.
4. Reduce mixer speed to low. Add ⅓ of flour mixture and mix until combined. Add half the milk and mix until combined. Repeat with another ⅓ of flour mixture and remaining milk. Add final ⅓ of flour mixture and mix until batter is smooth and velvety.
5. Pour batter over pear halves in cake pan and spread in an even layer.
6. Bake until cake is golden brown on top and a cake tester inserted into center comes out clean, 40-50 minutes. Remove from oven and let cool on a wire rack, 5 minutes. Place a serving plate on top of the cake pan. Slip an oven-mitted hand under pan and carefully invert warm cake onto plate. Serve warm or at room temperature. This cake is best the day it's made.