



Pear Upside Down Cake with Almond Crumble

Ingredients :

- 3 ripe pears, peeled and sliced
- 1/4 cup unsalted butter, melted
- 1/4 cup brown sugar
- 1 cup all-purpose flour
- 1/2 cup almond flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 1/2 teaspoon vanilla extract
- 1/4 cup milk

Toppings :

- Grated chocolate to taste
- Whip cream to taste

Instructions:

- Preheat your oven to 350°F (175°C).
- Pour melted butter into a round cake pan and sprinkle brown sugar evenly on top.
- Arrange pear slices in a single layer over the sugar.
- In a bowl, whisk together flour, almond flour, baking powder, and salt.
- In another bowl, cream butter and granulated sugar until fluffy. Add eggs and vanilla, mixing well.
- Alternate adding dry ingredients and milk to the creamed mixture, beginning and ending with dry ingredients.
- Pour batter over the pears and spread evenly.
- Bake for 35-40 minutes, or until a toothpick inserted in the center comes out clean.
- Cool for 10 minutes, then invert onto a plate.