

# Bourbon Pear Gingerbread Upsidedown Cake

Created by: Ian & Mariana McEnroe of [Yes, More Please](#) using Kerbey Lane Cafe Gingerbread Pancake Mix

## INGREDIENTS

### For the bottom layer:

One 10" aluminum cake pan  
One 10" parchment paper circle  
1 tablespoon butter to grease the pan  
4 tablespoons butter  
¾ cup packed brown sugar  
1 generous pinch of saigon cinnamon  
¼ cup Spiced Bourbon, or your favorite Bourbon\*  
2-3 Bartlett Pears or Bosc, medium size, medium ripe cut into round slices slightly thicker than 1/8" inch. Use mandoline for best results.  
2 tablespoons fresh ginger small diced

### For the Cake:

Dry  
3 cups of Kerbey Lane Ginger-Bread Pancake mix  
½ cup white sugar  
¼ cup brown sugar packed  
1 pinch of salt

Wet  
3 eggs  
¾ cup whole milk  
½ cup bulgarian yogurt unsweetened  
½ cup melted organic coconut oil slightly warm  
All wet ingredients should be room temperature for best results.

### For the Bourbon Caramel Sauce:

2 tablespoons butter  
1/3 cup brown sugar

## INSTRUCTIONS

### Bourbon Caramel Sauce

In a small heavy bottom pan, melt butter and sugar together. Add Bourbon stir, until bubbly edges and some alcohol has evaporated. Add cinnamon, heavy cream, salt and stir until big bubbles around the edges. Remove from heat add vanilla extract, stir. And let cool for a few minutes. Serve warm and drizzle freely over the slices of cake when serving.

Flaky sea salt to sprinkle when serving.

\*If not to fan of Bourbon you can substitute for Spiced Rum

### Cake

1. Grease a 10" cake pan, line it with parchment paper circle, seat a side.
2. In a small pot, melt butter and brown sugar. Add cinnamon, Bourbon and stir until bubbles form around the pan. Remove from stove, to cool down.
3. In the meantime, sprinkle ½ of the fine diced ginger on the bottom of the prepared cake pan. Slice pears, and arrange them on top of the ginger. Start in the center of the cake pan, make a wheel overlapping the pears slices about 1/3 of each slice, until bottom of the pan its completely covered. Star with the smallest pear slices and finish with the large slices for prettier presentation. Sprinkle the rest of the diced ginger into the crevices between the pears and the perimeter of the pan.
4. Evenly pour the Butter-Sugar-Bourbon mixture over the pear slices. This light caramel will drip to the bottom of the pan, it is ok, and it will be fantastic! Set the prepared cake pan aside.
5. Preheat oven 350F.
6. In a medium size bowl mix dry ingredients. In a large liquid measuring cup mix and whisk wet ingredients. Pour wet ingredients into dry, and mix gently until well combined. Avoid over mixing. Pour cake batter on top of the prepared pan with pears+caramel.
7. Place cake pan over a baking sheet to prevent caramel spillage in your oven.
8. Bake for 30 minutes, until the center of cake spring back to the touch or a tooth pick comes out clean. Pull cake out of the oven, place on a cooling rack for 20-25 minutes.
9. Proceed to un mold the cake, while still warm to the touch. Run a spatula all around the edges to make sure sides are lose. Place a flat plate on top of cake and flip. Remove pan by slightly twisting for best release, and carefully remove parchment paper.
10. This cake is best served a few hours later that when is baked. It tastes even better the day after. Serve with a scoop of whipped cream or vanilla ice cream, drizzle THAT Bourbon salted caramel sauce until submission, and a few sea salt flakes... Enjoy!