

Upside-down Pear Crumble Cake

(Dairy & Gluten Free)

Serves 10-12

Hands-on Time 30 minutes (plus cooling)

Baking Time 50 minutes

Ingredients

- 250g ground almonds (divided)
- 50g cornflour (divided)
- 2 tsp mixed spice (divided)
- 50g margarine (or dairy-free spread, plus extra for greasing)
- 20g demerara sugar (plus 1 tbsp for topping)
- 35g oats (gluten-free)
- 1 large tin pear halves in fruit juice (approx. 430g undrained)
- 65g soft light brown sugar
- 50g caster sugar
- 3 medium eggs (separated)
- 1 tsp ground cardamom
- 2 pinches fine salt

Equipment

- Small bowl
- Fork
- Scissors
- Baking parchment
- 20cm fixed or push-bottom cake tin
- Kitchen paper
- Knife
- 2 mixing bowls
- Electric whisk
- Spatula
- Serving plate

Method

1. Make the crumble topping

- In a small bowl, combine 125g ground almonds, 35g cornflour, and 1 tsp mixed spice.
- Add small dollops of margarine and mix with a fork until crumbly.
- Stir in 20g demerara sugar and the oats. Set aside.

2. Prepare the cake tin

- Preheat the oven to 160°C/140°C (fan)/325°F/Gas Mark 3.
- Cut a circle of baking parchment to fit the base of the cake tin.
- Grease the tin with margarine and line with the parchment.

3. Prepare the pears

- Drain the pear halves, reserving the juice for another use.
- Pat the pears dry with kitchen paper. Reserve 2 pear halves and chop the rest into small pieces.

4. Make the cake batter

- Separate the eggs into two mixing bowls.
- Add the chopped pears and soft light brown sugar to the egg yolks. Beat with an electric whisk on low, then high speed for 1 minute.
- Clean the beaters and whisk the egg whites until foamy. Gradually add the caster sugar and whisk until stiff peaks form.
- To the egg yolk mixture, add the remaining 125g ground almonds, 15g cornflour, 1 tsp mixed spice, ground cardamom, and a pinch of salt. Mix with a spatula.
- Fold in the egg whites in two batches until no streaks remain.

5. Assemble the cake

- Sprinkle 1 tbsp demerara sugar over the base of the lined tin.
- Add half the crumble mixture, then arrange thinly sliced reserved pear halves on top.
- Sprinkle the remaining crumble over the pears.
- Pour the cake batter over the crumble and gently tap the tin on the worktop to level.

6. Bake the cake

- Bake on the middle shelf for 50 minutes.
- Let the cake cool in the tin for 15 minutes, then turn out onto a serving plate. Remove the parchment and flip so the pear side is up.

7. Serve

- Let the cake cool completely before serving.

Enjoy!