



Ginger-Pear Upsidedown Cake

Directions

1. Prepare Pantry Shelf Gingerbread Muffin Mix as directed on package. Set aside.
2. In medium size skillet, melt 1 tablespoon butter. Add $\frac{1}{4}$ cup sugar. Mix until blended.
3. Slice 2-3 fresh pears; add to skillet mixture and cook over medium heat for 12-15 minutes or until pears are tender. (Stir pears carefully during the cooking process 3-4 times.)
4. Add $\frac{1}{4}$ cup honey and cook an additional 3 minutes.
5. Place pear mixture in 9" round baking pan, which has been sprayed with pan coating. Arrange pears on bottom of pan; pour batter on top of pears.
6. Bake at 350 F. for 30-35 minutes, or until done.
7. Allow cake to set for 10 minutes.
8. Invert cake onto serving plate before cutting into slices.