



Recipe from: [My Catholic Tradition](#)

Caramelized Upside-down Pear Pie

SERVES EIGHT

5—6 firm, ripe pears

1 cup caster (superfine) sugar

1/2 cup butter

8 oz (unsweetened) shortcrust pastry

Preheat the oven to 400°F.

Peel, quarter and core the pears.

Toss with some of the sugar in a bowl.

Melt the butter in a 10 1/2-inch heavy, ovenproof omelet pan.

Add the remaining sugar.

When it changes color, arrange the pears in the pan.

Continue cooking, uncovered, for 20 minutes, or until the fruit has completely caramelized.

Leave the fruit to cool in the pan.

Meanwhile, on a lightly floured surface, roll out the pastry to a round that is slightly larger than the diameter of the pan.

Lay the pastry on top of the pears and then carefully tuck it in around the edge.

Bake for 15 minutes.

Lower the oven temperature to 350°F.

Bake for a further 15 minutes, or until the pastry is golden.

6 Let the pie cool in the pan for a few minutes.

To un-mold, run a knife around the pan's edge.

Using oven gloves, invert a plate over the pan and quickly turn the two over together.

If any pears stick to the pan, remove them gently with a spatula and replace them on the pie. The pie is best served warm.

Serve with whipped cream, ice cream

Variations

To make caramelized upside-down apple pie, replace the pears with eight or nine firm, full-flavored eating apples —Cox's Orange Pippins would be a good choice. You will need more apples than pears, as they shrink during cooking. Nectarines or peaches also work well, as do rhubarb. Rhubarb is tart, so you may need to add more sugar.