Parsnip-Pear Upside-Down Supper Cake

1 savory 20 cm/8 in round cake, cut into 8 wedges | Active 35 min | Cook 65 min | Total 115 min

Ingredients

- 200 g/7 oz prepared firm pear, thinly sliced
- 10 g butter (2 teaspoons), for tin base
- 8 g sugar (2 teaspoons), for pear layer
- 250 g/9 oz peeled parsnip, coarsely grated
- 10 ml olive oil (2 teaspoons), for skillet
- 180 g all-purpose flour (about 1 1/2 cups)
- 7 g baking powder (about 1 3/4 teaspoons)
- 3 g fine salt (1/2 teaspoon)
- 0.5 g black pepper (1/4 teaspoon)
- 2 large eggs, 100 g without shells
- 100 ml milk (1/3 cup + 1 tablespoon + 1 teaspoon)
- 40 ml olive oil (2 tablespoons + 2 teaspoons), for batter
- 100 g/3 1/2 oz cheddar, grated

Set out

Oven, 20 cm/8 in solid-base round cake tin, usable depth at least 6 cm/2 1/3 in and capacity at least 1.8 L, Parchment round, Skillet, Grater, Knife and board, Two bowls and whisk, Spatula, Cooling rack and serving plate, Oven mitts and foil, Food thermometer, Refrigerator

Allergens

Wheat, Milk, Egg. Check labels and substitutions.

Make it

1. Heat the oven to 350°F/180°C. Line the tin base with parchment, spread the 10 g butter over it and scatter the 8 g sugar. Arrange all the pear slices in one thin overlapping layer.

2. Heat 10 ml oil in the skillet. Cook the grated parsnip over medium heat 8-10 minutes, stirring, until softened without pooled water. Spread in a bowl to cool for 10 minutes while measuring the other ingredients.

3. Mix flour, baking powder, salt and pepper. In the second bowl, whisk eggs, milk and 40 ml oil. Fold wet into dry, then fold in all the cooled parsnip and cheddar. Scrape the thick batter over the pear and level it without compressing. Do not taste raw batter.

4. Bake 45-55 minutes. The center must spring back, a skewer must show no wet floury batter, and the center must reach at least 165°F/74°C. A wet seam needs further baking even if the top looks brown; cover loosely with foil if needed.

5. Rest in the tin 15 minutes. Loosen the side, cover with a serving plate and carefully invert using oven mitts. Lift away the tin and parchment. If a pear slice sticks, replace it with a clean spatula. Cut 8 wedges.

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Bring it

Carry the fully unmolded cake in a rigid lidded carrier, kept hot at 140°F/60°C or above or cold at 40°F/4°C or below. The combined unprotected journey and display window is 2 hours, or 1 hour above 90°F/32°C.

Finish at the gathering

A cold wedge can be served from a chilled tray. For warm service, ask for a 325°F/165°C oven and allow 20-25 minutes for loosely covered wedges to reach 165°F/74°C; invert the cake at home, not on a crowded host counter.

Make it yours

Cut 8 supper wedges or divide each into two smaller buffet pieces. The pear pattern is decoration enough for a winter table, without frosting or seasonal words.

Ingredient labels

Flour, cheddar, butter, milk and eggs supply the stated allergens. Check baking powder and substitutions for other ingredients.

A useful detail

The 115-minute total includes preparation, the brief skillet stage, cooling the parsnip, up to 55 minutes baking and the 15-minute settling period. Prepare dry ingredients while the parsnip cools; do not rush the final rest.

Another way

Use 200 g prepared firm apple in the same single base layer.

Use 100 g mature Gouda instead of cheddar; retain its milk-allergen labeling.

Keep it well

Refrigerate shallow covered wedges promptly at 40°F/4°C or below. Use within 3 days or an earlier cheese deadline, following the Bring it handling limits. Reheat the portions needed to 165°F/74°C. The pear top softens after chilling; this is a perishable supper cake.