

**STONEWALL RESORT
CLOSE TO NATURE. FAR FROM ORDINARY.**

CORNMEAL UPSIDE DOWN CAKE WITH PEARS

INGREDIENTS:

- 8 tablespoons (1 stick) unsalted butter, room temperature
- 1/2 cup plus 3/4 cup sugar
- 1 1/2 pounds Pears (about 4 medium), peeled, quartered, cored, each quarter cut into 2 wedges
- 3/4 cup all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/3 cup yellow cornmeal
- 1/2 cup boiling water
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/3 cup whole milk

Preparation:

Preheat oven to 350°F. Generously butter 9-inch-diameter cake pan with 1 1/2-inch-high sides; line pan with 10-inch-diameter parchment paper round (parchment will come 1/2 inch up sides of pan). Butter parchment. Melt 2 tablespoons butter in 10-inch-diameter nonstick skillet over medium heat. Add 1/2 cup sugar and cook until sugar dissolves and mixture turns deep golden brown, stirring occasionally, about 6 minutes. Add pear wedges and gently shake skillet to distribute caramel evenly. Cover and cook until pears release their juices, about 5 minutes. Uncover and cook until pears are tender and caramel thickens and coats pears, stirring occasionally, about 13 minutes. Transfer pears and caramel syrup to prepared cake pan, spreading evenly.

Whisk flour, baking powder, and salt in small bowl to blend. Place cornmeal in large bowl; pour 1/2 cup boiling water over and stir to blend. Add 6 tablespoons butter and 3/4 cup sugar to cornmeal mixture. Using electric mixer, beat until well blended. Beat in eggs and vanilla. Beat in flour mixture alternately with milk in 2 additions each. Pour batter over pears in pan.

Bake cake until golden and tester inserted into center comes out clean, about 40 minutes. Cool cake in pan 5 minutes. Run small knife between cake and pan sides to loosen cake. Carefully invert cake onto ovenproof or microwavable platter and peel off parchment. Cool 15 minutes. (Cake can be made up to 6 hours ahead. Rewarm in 350°F oven about 10 minutes or microwave on medium just until slightly warm, about 2 minutes.)

CARAMEL SAUCE

1 cup sugar
3 tablespoons heavy cream
3 tablespoons unsalted butter
3 tablespoons poire William (French pear brandy)

Preperation:

In a dry 5-quart heavy kettle cook sugar over moderately low heat, stirring slowly with a fork (to help sugar melt evenly), until melted and pale golden. Cook caramel, without stirring, gently swirling kettle, until deep golden. Remove kettle from heat and carefully add cream, butter, and any reserved pear juices (mixture will vigorously steam and caramel will harden). Simmer mixture, stirring, until caramel is dissolved and stir in poire William.