



Upside Down Pear Pancake



Ingredients

- 1/2 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1 large egg, room temperature
- 1/4 cup 2% milk
- 1 tablespoon butter
- 1 teaspoon sugar
- 1 medium pear, peeled and thinly sliced lengthwise
- Confectioners' sugar



Directions

1. Preheat oven to 375°. In a large bowl, whisk flour and baking powder. In a separate bowl, whisk egg and milk until blended. Add to dry ingredients, stirring just until combined.
2. Meanwhile, in a small ovenproof skillet, melt butter over medium-low heat. Sprinkle with sugar. Add pear slices in a single layer; cook 5 minutes. Spread prepared batter over pears. Cook, covered, until top is set, about 5 minutes.
3. Transfer pan to oven; bake until edges are lightly browned, 8-10 minutes. Invert onto a serving plate. Sprinkle with confectioners' sugar. Serve warm.