



# Ginger Cream Pear Cake for Christmas

## A Cake That Tells a Story

This cake is my Christmas memory. It started with my neighbor, Mrs. Ellis. She brought over a box of pears from her tree. They were so ripe and sweet. I had to make something special.

I mixed in ginger for a little warmth. The cream on top makes it feel like a hug. Now I make it every year. It reminds me of her kindness. Food can hold our best memories, you know.

## Why the Pears Matter

We use canned pears here. It is a smart trick. They are soft and sweet

already. This means your cake will be moist every time. No dry cake on my watch!

Pressing them into the batter is important. It lets the fruit sink in just a bit. The cake rises up around it. You get little pockets of juicy pear in every bite. Isn't that a lovely surprise?

## The Magic of Ginger

We use ginger two ways here. Ground ginger goes in the cake. It gives a gentle, spicy warmth. Then, a bit of fresh ginger goes in too. It adds a bright, zippy note.

*Fun fact: Ginger is a root, not an herb!* It grows under the ground. I still laugh at that. I looked for it on a bush for years. The two kinds together make the flavor deep and interesting. It matters because it wakes up the sweet pears.

## My Little Baking Secret

The recipe says to make it ahead. Please listen! I learned this the hard way. I once served it right away. It was good, but not great.

Wrapping it for a day changes everything. The flavors get to know each other. They become friends. The cake turns extra tender. This is my number one tip for you. Will you try making it a day early?

## Whipping the Cream

Save this step for right before you eat. Cold cream, a cold bowl, and a whisk. That's all you need. Whip it until it looks like soft clouds.

See also Cranberry Aperol Holiday Fizz

Add the sugar and last bit of ginger. Doesn't that smell amazing? A dollop on the warm cake melts just a little. It is the perfect finish. What is your favorite thing to put whipped cream on?

## Your Turn in the Kitchen

This cake is not fussy. It is for sharing. The fan of pears looks fancy but is easy. Just lay the slices in a circle. No one needs to know your secret.

Baking for others is an act of love. That is why it matters. It says, "I made this for you." So tell me, what food makes you think of Christmas? I would love to hear your story.

## Ingredients:

Ingredient	Amount	Notes
All-purpose flour	1 cup (5 ounces/142 grams)	
Baking powder	½ teaspoon	
Ground ginger	¾ teaspoon	Divided; ½ tsp for cake, ¼ tsp for cream
Table salt	¼ teaspoon	
Unsalted butter	7 tablespoons	6 tbsp softened, 1 tbsp melted
Light brown sugar, packed	⅔ cup plus 2 tbsp (4⅔ oz/132g + 2 tbsp)	Divided; ⅔ cup for batter, 2 tbsp for topping
Large eggs	2	
Fresh ginger	1 teaspoon	Minced
Heavy cream	1 cup	Divided; ¼ cup for batter, ¾ cup for whipping

Ingredient	Amount	Notes
Canned pear halves in syrup	1 (15-ounce) can	Drained and cut into $\frac{1}{4}$ -inch slices
Confectioners' sugar	1 tablespoon	For the whipped cream



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### Instructions

**Step 1:** First, get your oven ready. Move a rack to the middle. Heat it to 350 degrees. This is like giving the cake a warm hug. I always do this first. It reminds me to slow down. (A warm oven is a happy oven!)

**Step 2:** Now, mix your dry friends. Whisk flour, baking powder, and spices in a bowl. In another, beat the soft butter and brown sugar. It will look pale and fluffy. Beat in the eggs, one by one. Then add the fresh ginger and a bit of cream. Finally, mix in the dry stuff. **What's the key to fluffy butter and sugar? Share below!**

**Step 3:** Pour your batter into a greased pan. Fan your pear slices on top. Press them in gently. Scatter the extra brown sugar over the pears. Drizzle it all with melted butter. This makes a lovely, sticky top. Bake for about 35 minutes. (Use the toothpick test—a few crumbs are perfect!)

See also [Christmas Bites in a Hurry](#)

**Step 4:** Let the cake cool for 10 minutes. Then flip it onto a board. Flip it again onto a rack. This keeps the pears pretty side up. I still laugh at the first time I forgot that second flip. The cake waits patiently now.

**Step 5:** For the ginger cream, whip the rest of the heavy cream. Add the powdered sugar and last bit of ginger. Whip it to soft, fluffy peaks. Slice your cooled cake. Serve each piece with a dollop of cream. Doesn't that smell amazing?

## Creative Twists

This cake loves to play dress-up. Try a new look for it. You might find a new favorite.

**Use fresh pears.** Poach two ripe ones in syrup with a cinnamon stick. Let them cool before slicing.

**Add a crunchy sprinkle.** Mix chopped pecans with the brown sugar for the topping.

**Try a citrus zest.** Add a teaspoon of orange zest to the cake batter. It sings with the ginger.

**Which one would you try first? Comment below!**

## Serving & Pairing Ideas

This cake is a wonderful friend. It plays nicely with others. For a fancy plate, add a mint leaf. A little candied ginger piece is nice, too. For a cozy supper, serve it with vanilla ice cream. The warm cake makes the ice cream melt just right.

For drinks, I have two ideas. A hot mug of spiced apple cider is perfect. The spices are old friends with the ginger. For a grown-up treat, a small glass of sweet sherry is lovely. It tastes like toasted nuts and raisins.

**Which would you choose tonight?**



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## Keeping Your Pear Cake Cozy

This cake is best stored at room temperature. Just wrap it tightly in plastic. It gets more flavorful overnight. I once forgot to wrap a cake. It dried out like an old biscuit. Wrapping keeps it moist and happy.

See also Peanut Butter Snowdrift Sandwich Cookies

You can freeze the plain cake for a month. Wrap it well in plastic and foil. Thaw it on your counter for a few hours. Whip the fresh ginger cream just before serving. This matters because planning ahead takes the holiday stress away. You can enjoy your guests instead.

I don't recommend reheating this cake. It is perfect at room temperature. The cool ginger cream is a lovely contrast. Have you ever tried storing a cake this way? Share below!

## Simple Fixes for Common Cake Hiccups

Is your cake too dense? Do not overmix the batter. Stir just until the flour disappears. I remember when my grandson mixed it like bread dough. We got a tough cake! Gentle mixing keeps it light and tender.

Are the pears sinking? Press them lightly into the batter. This gives them a place to stay. Scattering the brown sugar on top is key. It creates a lovely, caramelized crust. This matters for both looks and taste.

Is your whipped cream too runny? Make sure your cream and bowl are very cold. Whip it just until soft peaks form. Over-whipping makes butter. Getting this right means a cloud of spice on each bite. Which of

these problems have you run into before?

## Your Quick Questions, Answered

**Q: Can I make this gluten-free?** A: Yes. Use a good gluten-free flour blend. I like the ones with xanthan gum already in them.

**Q: Can I make it ahead?** A: Absolutely. The cake is better made a day early. Just whip the cream right before you eat.

**Q: What if I don't have fresh ginger?** A: Use an extra 1/4 teaspoon of ground ginger. The flavor will still be warm and nice.

**Q: Can I double the recipe?** A: For a bigger crowd, yes. Use two cake pans. Do not try to bake one giant cake.

**Q: Any optional tips?** A: A tiny pinch of cardamom in the batter is lovely. *Fun fact: Cardamom and ginger are old friends in the spice world.* Which tip will you try first?

## From My Kitchen to Yours

I hope this cake fills your home with a sweet, spicy smell. It is a hug in dessert form. I love knowing families are baking together. Your kitchen is the heart of your home.

Tell me all about your baking adventure. I read every comment with a cup of tea. Have you tried this recipe? I would love to hear your story.

Happy cooking!  
—Elowen Thorn.



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FOR CHRISTMAS



Ginger Cream Pear Cake for Christmas | 12

Ginger Cream Pear Cake for Christmas