

DESSERT

Gingerbread Skillet Cake with Pears

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$0.73	326 kcal

Gingerbread Skillet Cake with Pears is a lacto ovo vegetarian dessert. This recipe serves 8. One serving contains 361 calories, 3g of protein, and 12g of fat. For 73 cents per serving, this recipe covers 7% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 1 teaspoon baking powder
- ☐ 4 large Bosc pears, cored and sliced 1/4
- ☐ 1/3 cup buttermilk
- ☐ 2 tablespoons all-purpose flour
- ☐ 1/2 teaspoon ground cinnamon
- ☐ 1/4 cup molasses
- ☐ 3 tablespoons unsalted butter
- ☐ 1/2 teaspoon baking soda
- ☐ 1/3 cup firmly packed light brown sugar
- ☐ 1 cup all-purpose flour
- ☐ 1/4 cup granulated sugar
- ☐ 1/2 teaspoon ground ginger
- ☐ 1/2 teaspoon salt
- ☐ 5 tablespoons unsalted butter, cut into pieces

EQUIPMENT Bowl, Frying pan, Oven, Wire rack, Blender

Method

- 1

Toss together pears and 2 tablespoons flour. Set aside.
- 2

Melt 3 tablespoons butter in a 9" cast-iron skillet over medium heat.
- 3

Sprinkle brown sugar evenly in skillet. Fan pear slices in skillet over brown sugar.

- 4 Combine 1 cup flour and next 6 ingredients in a large bowl.
- 5 Cut 5 tablespoons butter into flour mixture with a pastry blender until crumbly.
- 6 Add buttermilk and molasses, stirring just until moistened.
- 7 Spread batter evenly over pears, leaving a 1" edge.
- 8 Bake at 350 for 45 minutes or until bubbly and browned. Cool in pan on a wire rack 30 minutes before serving.
- 9 Serve warm with vanilla ice cream.

Nutrition per serving

326	3 g	12 g	55 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			7.4 g · 47% of daily needs
Fibre			4.1 g · 16% of daily needs
Sugar			34.8 g · 39% of daily needs
Sodium			287 mg · 12% of daily needs
Cholesterol			31.2 mg · 10% of daily needs
Vitamin C			5 mg · 6% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/gingerbread-skillet-cake-with-pears-148326