It is Pear Spice Cake with Praline Topping

1 cu (2 sticks) unsalted butter
1 box spice cake mix (1# 2.25oz)
3/4 cu canned pear nectar
3 large eggs
2 T mild flavored (light) molasses
1/2 cup minced crystallized ginger
2 pears peeled cored cut into 1/2 inch pieces (about 1 1/2cu)

3/4 cu packed golden brown sugar
1/4 cu whipping cream
1 1/3 cu pecan halves toasted
1/2 c butter

Position rack in center of oven and preheat to 350 degree F. Butter 9 inch diameter springform pan with 2 3/4 inch high sides. Stir 1/2 cu butter in small saucepan over medium heat until melted and brown about 3 minutes. Pour into large bowl. Add spice cake kmix, cnned pear nectar, eggs, molasses and crystallized ginger. Using electric mixer beat batter 2 minutes. fold in pears. Pour batter into prepared pan. Bake until cake is dark brown and tester inserted into center comes out with some moist crumbs attached about 1 hour and ten minutes.

Cool cake in pan on rack 15 minutes. Run knife between pan sides and cake to loosen. Release pan sides. Place cake on platter.

Stir golden brown sugar, whipping cream and remaining 1/2 cu butter in heavy medium saucepan over medium high heat until smooth. Boil 3 minutes stirring often. Sstir in pecan halves. Spoon warm topping over warm cake. Serve warm or at room temperature.