Caramel Pear Pudding

1 cup all-purpose flour
2/3 cup sugar
1-1/2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
Pinch ground cloves
1/2 cup milk
4 medium pears, peeled and cut into 1/2-inch cubes
1/2 cup chopped pecans
3/4 cup packed brown sugar
1/4 cup butter *or* margarine
3/4 cup boiling water
Vanilla ice cream *or* whipped cream, optional

In a mixing bowl, combine the first six ingredients; beat in milk until smooth. Stir in pears and pecans. Spoon into an ungreased 2-qt. baking dish. In another bowl, combine brown sugar, butter and water; pour over batter. Bake, uncovered, at 375° for 45-50 minutes. Serve warm with ice cream or whipped cream if desired. **Yield:** 8 servings.