

**Ski Dazzle®**

# *A Taste of Winter™*

*Inspiration from:*

***CANADIAN RESORTS***

**Flaming Winter Pears**



**For the Pears ...**

2 large seasonal fresh pears  
4 thick slices pound cake  
1/4 cup butter  
1/2 cup brown sugar  
1/4 cup pear preserves  
1/2 cup Canadian Whiskey

**For the Topping ...**

1/4 cup ginger vanilla fondant

**PREPARE ...**

Toast or grill the pound cake slices and keep them warm.

In a sauté pan, sauté the pears in butter and then add the brown sugar to create a syrup. Then add the pear preserves.

Flame the pears with the Canadian Whiskey until all of the alcohol has burned off.

Arrange the pears over the pound cake and top with the fondant icing.