

This is a great fall desert. It is best served warm from the oven, but it can be allowed to cool completely in its pan, covered with aluminum foil and stored at room temperature for up to 8 hours.

### **"William Pear" Liqueur Baba**

#### **Baba**

- 3 egg yolks
- ¼ cup granulated sugar
- 1 tbsp. 2 % milk
- 1/3 cup all purpose flour
- 2 tsp. baking powder
- 1 package yeast
- 3 egg whites, beaten until stiff

Preheat oven to 350 F.

In a bowl, beat egg yolks with a mixer, gradually add milk, flour, baking powder, yeast and egg whites. Pour into a greased crown mold. Bake for 20 to 25 minutes.

Let cool and turn out Baba on serving dish; set aside.

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#### **"William Pear" Syrup:**

- 1 cup water
- ½ cup granulated sugar
- ¼ cup " William Pear " liqueur

In a small saucepan, bring water to a boil, add sugar and "William Pear" liqueur. Simmer for 2 minutes stirring constantly.

Pour syrup over Baba, let cool in refrigerator.

#### **"William Pear" Light Cream:**

- 2 egg yolks
- 1/3 cup granulated sugar
- 1 cup warm milk
- 1 tbsp. cornstarch mixed with a little water
- 2 tbsp. " William Pear " liqueur
- 1 cup 35 % cream, whipped



If pears are unripe, place them in a paper bag at room temperature for 2 to 3 days or store them in a ventilated fruit bowl in a cool, dark place, and refrigerate as soon as they ripen.

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In a double boiler or saucepan at low heat, add egg yolks and sugar. Stir until mixture whitens.

Add warm milk, cornstarch and "William Pear" liqueur. Heat until mixture thickens.

Let cool and add cream; mix well

Pour light cream in the middle of Baba and garnish with fruit cocktail. [6 to 8 servings]