

PEAR SHORTCAKE

A surprisingly light dessert that can be assembled hours in advance. A wine with just a hint of sweetness will be just right. Try a berry wine from Maan Estate Winery.

2	9" light sponge cakes, each sliced in half
1/3 cup (75 mL)	apple jelly melted with
1 tbsp. (15 mL)	water
2 cups (500 mL)	whipping cream
3 tbsp. (45 mL)	icing sugar
2 – 3 tbsp. (30 – 45 mL)	pear brandy
12	pear halves, poached until tender (or canned)
	sliced thinly

Brush the tops of the sponge cake with the apple jelly glaze. Set aside.

Whip the cream until it begins to thicken, then add the sugar and brandy and continue beating until very stiff.

Place one layer of the cake on a serving platter, glazed side up. Spread with a layer of whipped cream, about 1/4" thick. Reserving the best pear slices for the top, place a quarter of the slices over the cream, layering evenly. Repeat with two more layers of the cake, layering on the cream and pears. Top with the last layer of cake, glazed side up. Frost the entire cake with the remaining cream. Overlap the reserved pear slices in a neat circle around the outer edge.

Chill until serving time.