



Tea Cakes with Asian Pear-Whiskey Sauce

Source: *Sail Transport Company*

for Thanksgiving

Ingredients:

2 1/2 cups all purpose flour
2/3 cup sugar
3/4 teaspoon fresh ginger, grated
1/2 teaspoon baking powder
1/4 teaspoon salt
12 tablespoons (1 1/2 sticks) chilled unsalted butter, cut into pieces
1/3 cup asian pears, finely chopped
1 c milk
1 egg
4 Asian pears, cored and rough chopped
2 T fresh ginger, grated
1/2 c local honey
1 c Whiskey (local choices – DryFly, Rouge or Edgefield)

For Teacakes:

Mix first 5 ingredients in large bowl. Add butter cut into flour until mixture resembles fine meal. Add chopped pears. Whisk milk and egg in small bowl. Add to dry ingredients; stir until moist clumps form, adding more milk if mixture is dry.

Drop heaping 1/4 cups of batter about 1 inch apart on a large greased baking sheet. Bake in middle of oven until tops are pale golden and bottoms are golden brown, 18 to 20 minutes. Yields approximately 12 biscuits.

For Asian Pear-Whiskey Sauce

Mix all ingredients in a medium sauce pan. Bring to a boil and then lower to a simmer. Simmer for 15 mins. Serve over teacakes or ice cream. Can be made ahead of time and canned if wanted.