

# Honey-Poached Pears in Puff Pastry



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

These Honey-Poached Pears in Puff Pastry are deceptively easy, but will impress any dinner guests. A flavor-packed poaching liquid infuses pears with warm spices, then later becomes a delectable syrup for drizzling. The pears then get wrapped in puff pastry, sealing in all of that delicious flavor, and adding a flaky crunch.

**Makes 4**

## Ingredients

- 4 pears
- 3 cups water
- 2 cups sugar
- 2/3 cup honey
- 1 lemon, washed and halved
- 3 cinnamon sticks
- 8 whole cloves
- 1 vanilla bean
- 1 sheet frozen puff pastry, thawed
- 1 egg, lightly beaten

## Directions

Line a baking sheet with parchment paper; set aside.

Peel the pears and leave the stems on. Slice a small amount from the bottom of each pear to level.

In a large saucepan, combine the water, sugar, honey, lemon halves, cinnamon sticks, and cloves. Split the vanilla bean and scrape the seeds out with the back of a knife. Add both the seeds and vanilla bean to the saucepan. Over medium-high heat, bring the mixture to a boil, stirring occasionally. Reduce heat to medium-low, then add the pears to the syrup. Simmer the pears in the syrup for 18-20 minutes, turning the pears halfway through, until pears are almost tender.

Remove pears with a slotted spoon to the baking sheet and let cool for 5 minutes. Strain the syrup, then pour back into the saucepan and bring to a simmer over low heat. Simmer for 15-20 more minutes, until thick and syrupy.

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## Directions Continued...

Meanwhile, preheat oven to 400°F. On a lightly floured surface, unfold the puff pastry. Slice into ½-inch thick strips, then brush lightly with the beaten egg.

Starting at the bottom, wrap each pear in the puff pastry, with the egg washed side facing out. When one strip ends, add another until the pear is completely wrapped in puff pastry.

Bake for 25-30 minutes, until golden brown and puffed. Serve warm, drizzled with syrup.

**Tip:** Any extra spiced vanilla honey syrup can be stored in an airtight container at room temperature for one month. Try it drizzled on yogurt, oatmeal, waffles, or anywhere you would normally use honey.