



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

# Chocolate Chip Pear Bars

Makes one 9 by 13 by 2-inch pan

## Ingredients

1/2 cup unsalted butter, softened  
1 cup light brown sugar, lightly packed  
1/4 cup granulated sugar  
2 eggs  
1 teaspoon vanilla extract  
1-1/4 cups all-purpose flour  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1 (15-ounce) can Pacific Northwest Canned Pears halves or slices, drained and diced  
2 cups quick-cooking oats  
1 (6-ounce) bag semi-sweet chocolate chips, or 1 cup

## Method

## Servings

Makes one 9 by 13 by 2-inch pan

## Nutrition

|                     |       |
|---------------------|-------|
| <i>Calories</i>     | 173   |
| <i>Carbohydrate</i> | 27g   |
| <i>Fiber</i>        | 1g    |
| <i>Protein</i>      | 3g    |
| <i>Fat</i>          | 7g    |
| <i>Sodium</i>       | 28mg  |
| <i>Cholesterol</i>  | 100mg |

Preheat the oven to 350 degrees F. Lightly grease a 9 by 13 by 2-inch baking pan and set aside.

In the bowl of an electric stand mixer fitted with the paddle attachment, combine the butter, brown and granulated sugars. Mix on medium speed until well incorporated and creamy, about 3 minutes. Add the eggs, one at a time, mixing between each addition, followed by the vanilla. Add the flour, soda and salt, mixing just to combine.

Remove the bowl from the mixer and fold in the pears, oats and chocolate chips, using a spatula to gently incorporate the ingredients in until they are well distributed.

Spread the batter in the prepared pan and bake 25 to 30 minutes or until light golden brown. Remove the pan from the oven to a rack to cool completely before cutting into 24 bars or desired size.