Pear-fectly Easy Dessert Crepes

Pacific Northwest Canned Pears
Always ripe. Always ready.

24 Servings

Ingredients

24 crepes, 6 inch diameter
96 Pacific Northwest Canned Pear slices, in juice, drained
(approximately 1 #10 can)
6 cups whipping cream
8 teaspoons granulated sugar
2 1/2 cups chocolate sauce, warmed

Servings

Makes 24 servings

Nutrition

Calories: 339 Fat: Saturated Fat: 13g Cholesterol: 118mg Sodium: 140mg Carbohydrates: 30g Fiber: 2g Sugar: 18g Protein: 5g Calcium: 84mg 1mg Iron: Potassium: 208mg

Method

Whip cream and sugar in a chilled bowl until medium peaks form. Cover and refrigerate for up to 10 hours.

Per serving, slightly warm 1 crepe. Arrange 4 pear slices with the points toward the center. Top with 3 dollops (approximately 1/4 cup) whipped cream. Fold crepe in half over filling and drizzle with 1-1/2 tablespoons chocolate sauce.