



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

# Pear-fectly Easy Dessert Crepes

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

## 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.

## Servings

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## Nutrition

*Calories:* 339  
*Fat:* 23g  
*Saturated Fat:* 13g  
*Cholesterol:* 118mg  
*Sodium:* 140mg  
*Carbohydrates:* 30g  
*Fiber:* 2g  
*Sugar:* 18g  
*Protein:* 5g  
*Calcium:* 84mg  
*Iron:* 1mg  
*Potassium:* 208mg