

# Pear-zone

24 Servings



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

## Ingredients

1 (#10) can Pacific Northwest Canned Pears, in extra light syrup, diced, drained  
1 cup raisins or other dried fruit such as cranberries or cherries  
1 tablespoon ground ginger  
1 teaspoon cinnamon  
1/2 cup granulated sugar  
6 pounds pizza dough  
1 cup confectioners' sugar

## Method

Preheat the oven to 325 degrees F.

Combine the pears, raisins, ginger, cinnamon and sugar in a large bowl, tossing to fully incorporate the ingredients.

Portion each pound of pizza dough into four 4-ounce pieces, or 24 total. Place the dough balls on a clean, dry work surface lightly dusted with flour. Working with one at a time (and keeping the others covered), roll the dough into a 6-inch round. Repeat with the remaining pieces of dough.

Arrange the dough rounds on a clean, dry work surface lightly dusted with flour. Put 1/4 cup pear filling in the middle of each round and lightly moisten the edge, all the way around, with water. Fold the dough over the filling and press the edges together. Use a fork to crimp and completely seal the edges. Place the pastries on a sheet pan lined with parchment paper and, when all 24 have been assembled, use a small paring knife to make a few slits on the top of each.

Place the pan in the oven and bake 10 minutes or until golden brown. Remove the pan from the oven and make the glaze while the cool slightly.

Sift the confectioners' sugar into a bowl to remove any lumps. Whisk in 2 to 3 tablespoons water until smooth and drizzle over the slightly cooled pastries.

## Servings

Makes 24 servings

## Nutrition

Calories	172
Fat	4 g
Saturated Fat	1 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	628 mg
Carbohydrates	75 g
Fiber	7 g
Sugar	21 g
Protein	10 g
Calcium	7 mg
Iron	3 mg
Vitamin C	1% DV
Vitamin A	0% DV