

# Pear Cheesecake Hélène

24 Servings



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

## Ingredients

### CRUST

10 ounces (2-2/3 cups) chocolate wafer crumbs  
6 ounces unsalted butter, melted  
1/4 cup granulated sugar

### FILLING

2 cups granulated sugar  
3/4 cup unbleached all-purpose flour  
1 teaspoon kosher salt  
4 pounds ricotta cheese  
12 eggs  
4 teaspoons pure vanilla extract  
1 tablespoon finely chopped orange zest  
1 pound Pacific Northwest Canned Pear halves, in juice, well drained  
3 ounces finely chopped semi-sweet chocolate

## Method

**FOR THE CRUST**, combine the chocolate wafer crumbs, melted butter and sugar and mix well. Evenly divide the mixture between two 10-inch springform pans, pressing it into the bottom, and 1-inch up the sides. Put the pans in the refrigerator while you prepare the filling. Preheat the oven to 325 degrees F.

**FOR THE FILLING**, stir together the sugar, flour and salt, and set aside. Use an electric mixer fitted with the paddle attachment to beat the ricotta cheese until it is smooth. Add the eggs, slowly mixing to combine after each addition, followed by the reserved sugar mixture, vanilla and orange zest.

Divide the filling between the two reserved pans and bake 1 hour. Meanwhile, thinly slice the pear halves lengthwise. After one hour, remove the cheesecakes from the oven and arrange half of the pear slices on top of each cake. Bake until a knife inserted into center comes out almost clean, about 30 minutes. Cool the cheesecakes thoroughly.

Melt the chocolate and drizzle each cooled cheesecake with half. Continue to chill in refrigerator at least 4 hours, or up to overnight, before cutting and serving.

## Servings

Makes 24 servings (two 10-inch cheesecakes)

## Nutrition

Calories	370
Calories from Fat	148
Fat	17g
Saturated Fat	9g
Cholesterol	146mg
Sodium	319mg
Carbohydrate	42g
Dietary Fiber	1g
Sugar	30g
Protein	13g
Vitamin A	20% DV
Vitamin C	1% DV
Calcium	22% DV
Potassium	5% DV
Iron	7% DV