



**Pacific Northwest
Canned Pears**
Always ripe. Always ready.

Pear French Toast Strata

24 Servings

Ingredients

2 ounces (4 tablespoons) unsalted butter, softened
48 (1-inch thick) slices French bread
8 cups Custard (recipe follows)
8 cups Pear-Cream Cheese (recipe follows)
1/2 teaspoon cinnamon, optional

CUSTARD

12 eggs
1 cup granulated superfine sugar
4 cups whole milk
2 cups reserved pear juice
1 tablespoon pure vanilla extract
1 tablespoon cinnamon

PEAR CREAM CHEESE

3 pounds cream cheese, softened
1 cup superfine granulated sugar
4 eggs, lightly whisked
2 teaspoons pure vanilla extract
1 teaspoon cinnamon
2 pounds 2 ounces (4 cups) Pacific Northwest Canned Pears,
diced, in juice, drained and juice reserved

Method

Use the butter to coat the bottom and sides of a 4-inch hotel pan. Arrange half of the bread slices in a single layer on the bottom of the pan. Pour half of the Custard (4 cups) over the bread and spread the Pear Cream Cheese on top in an even layer. Cover the Pear Cream Cheese with an even, single layer of the remaining bread slices. Pour the remaining 4 cups of Custard over top and sprinkle with cinnamon, if desired. Cover and refrigerate at least 1 hour before baking.

Before baking, preheat the oven to 325 degrees F. Bake the pudding 50 to 60 minutes, or until the internal temperature is 150 degrees F and the custard is set. Remove the pan from the oven and cool 30 minutes before portioning and serving.

CUSTARD

In the bowl of a mixer fitted with the paddle attachment, blend the eggs on medium speed until creamy. Add the sugar and continue mixing on medium until it has dissolved and the mixture is lemony yellow and creamy. Add the milk, pear juice, vanilla and cinnamon, mixing until incorporated. Cover and refrigerate until ready to use.

Makes 8 cups

PEAR CREAM CHEESE

In the bowl of a mixer fitted with the paddle attachment, blend cream cheese and sugar on medium speed until smooth. Add the eggs, vanilla and cinnamon and mix until well incorporated. Fold in the pears by hand, cover and refrigerate until ready to use.

Make 8 cups

Servings

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Nutrition

Calories	430
Calories from Fat	180
Fat: 20g Saturated Fat	10 g
Cholesterol	320 mg
Sodium	510 mg
Carbohydrate	41 g
Dietary Fiber	2 g
Sugar	16 g
Protein	19 g
Vitamin A	15% DV
Vitamin C	15% DV
Calcium	20% DV
Potassium	7% DV
Iron	20% DV