

Pear-zone

6 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

1 (15-ounce) can Pacific Northwest Canned Pears, in extra light syrup, diced, drained
1/4 cup raisins or other dried fruit such as cranberries or cherries
3/4 teaspoon ground ginger
1/4 teaspoon cinnamon
2 tablespoons granulated sugar
1-1/2 pounds pizza dough
1/4 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 the dough into 6 equal pieces weighing 4-ounces each. 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.

Put 1/2 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 6 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 teaspoons water until smooth and drizzle over the slightly cooled pastries.

Servings

Makes 6 servings

Nutrition

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