



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Spiced Pear Sharlotka

35 Servings

Portion: 1 piece

Meal Component Crediting K-12, 1.25 oz eq grain, ¼ cup fruit

Ingredients	Weight	Measure
Nonstick cooking spray		1 can
Raisins, regular moisture, seedless		12 oz
Eggs, liquid whole, frozen, thawed		3 cups
Sugar, granulated		1 qt 1/3 cup
Vanilla extract		1 Tbsp
Black pepper, ground		2 tsp
Cinnamon, ground		2 tbs
Pacific Northwest pears, canned, diced, extra light syrup, drained and juice reserved		1 can
Pear juice, reserved from canned pears		3 Tbsp
Flour, white whole wheat/enriched		1 qt 2 3/8 cups

*Recipe by Callie Gavorek
Canton, MI
eatcannedpears.com*

Method

Preheat oven to 350°F. Line a full sheet pan with parchment paper. Spray with nonstick cooking spray. Set aside. Drain canned pears, reserving 3 Tbsp of juice. In a large bowl or steamtable pan, mix drained pears and raisins. Set aside. In a stand mixer, beat eggs and sugar until thick ribbon forms, about 30-35 minutes. Add vanilla extract and reserved pear juice. Beat for another minute to incorporate.

In a separate bowl, combine flour and cinnamon. Using a large rubber spatula, carefully fold the flour mixture into the egg mixture. Combine until evenly incorporated, but careful not to overmix.

Spread pear and raisin mixture evenly into the prepared sheet pan. Pour batter down the center of the sheet pan. Using the rubber spatula, spread the batter evenly over the pear and raisin mixture until even and smooth.

Bake for 15 minutes. Rotate in the oven and bake for 10 more minutes. Bake until a toothpick inserted in the middle comes out clean.

Let cool for 15 minutes before cutting. Sprinkle with 1 Tbsp cinnamon. Cut into 35 pieces (5 x 7).
Serve 1 piece.

CCP: Hold at 140 °F or higher.

Note: 1 #10 can pears diced, packed in juice or light syrup provides about 9 1/2 cups (66 oz) drained pears. We recommend using only U.S. grown and canned pears for the best flavor, quality, texture, and yield.

Nutrition

Calories	271 kcal
Total Fat	3 g
Total Dietary Fiber	3 g
Vitamin C	0 mg
Saturated Fat	1 mg
Trans Fat	0 g
Protein	6 g
Iron	1 mg
Sodium	36 mg
Cholesterol	99 mg
Vitamin A	1 IU
Sugars	37 g
Carbohydrate	58 g
Calcium	17 mg

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