

# A Pear-fect Combination!

(NAPSA)—Are you getting enough of the basic food groups? You know, fruits and veggies, dairy, meats and...chocolate? With some scientific research now suggesting that chocolate has health benefits, there are aficionados who think it should be declared a food group in its own right.

Chocolate is an undisputed favorite for many and what better way to enjoy several food groups together than in an easy-to-bake mouthwatering dessert like Chocolate Kissed Pear Cheesecake.

The subtle sweet fruity flavor of canned pears and the use of ricotta cheese adds a contemporary twist and lightens this all-time popular dessert. Unlike other canned fruits, canned pears are perceived to be more like their fresh counterparts—they hold their shape, texture, color and flavor under the natural canning process, which allows you to enjoy the bounty of the Northwest all year round.

Many traditional recipes can be lightened and brightened with the addition of canned pears, making them the ultimate pantry item—economical and convenient, great for all your baking needs.

This cheesecake can be frozen and kept for several days (without topping). When ready to serve, defrost the cake in the refrigerator, and garnish shortly before serving. Entertaining could hardly be easier. Light and delicious, this recipe is sure to bring smiles with every bite!

## Chocolate Kissed Pear Cheesecake

### Crust:

- 1 cup chocolate wafer crumbs
- 2 tablespoons butter, melted
- 1 tablespoon sugar



**Chocolate Kissed Pear Cheesecake is a contemporary twist on an all-time favorite flavor combination.**

### Filling:

- 1 cup sugar
- $\frac{1}{8}$  cup all-purpose flour
- $\frac{1}{4}$  teaspoon salt
- 2 cartons (15 ounces each) ricotta cheese
- 6 large eggs, lightly beaten
- 2 teaspoons vanilla extract
- 1 teaspoon freshly grated orange peel
- 1 can (15 ounces) pear halves, drained & evenly sliced

### Topping:

- $\frac{1}{2}$  cup semi-sweet chocolate chips, melted

**To make crust:** In small bowl combine crust ingredients. Press firmly into bottom of 9-inch springform pan.

**To make filling:** In small bowl combine 1 cup sugar, flour and salt; stir to mix. Set aside. In large bowl of electric mixer, beat ricotta cheese at low speed until smooth. Gradually add eggs, beating at low speed until smooth. Stir in sugar mixture, vanilla and orange peel; mix until smooth. Pour onto prepared crust.

**Bake at 325°F for 1 hour. Remove from oven; arrange pear slices on top. Return to oven. Bake for additional 20 to 30 minutes or until top is golden brown and knife inserted into center comes out clean. Cool on wire rack. Drizzle with melted chocolate. Chill in refrigerator 4 hours or overnight. Makes 12 servings.**

*Tip: To decorate cake, spoon melted chocolate into plastic sandwich bag; close top. Cut small tip off of one corner. Drizzle chocolate onto cake.*

*Per serving (1/12 recipe): calories 334; total fat 14 g; cholesterol 133 mg; sodium 239 mg; total carbohydrate 40 g; dietary fiber 2 g; protein 12 g*

For a free copy of *Fast & Flavorful What A Pear*, send a SASE (business-size) to Customer Service/MAT1-1001, Pacific Northwest Canned Pear Service 105 South 18th Street, Suite 205, Yakima, WA 98901. Or visit the Web site at [www.pnw-cannedpears.com](http://www.pnw-cannedpears.com) for more popular recipes.