

Your Just Desserts

A Taste Of Elegance For Any Season

(NAPSA)—If you're looking for a convenient way to add sweet flavor to cozy candlelight cuisine or enhance an exquisite entertaining event, consider one of the season's most delicious fruits—the pear.

Pacific Northwest canned pears add flavor to every meal from breakfast to brunch, dinner to dessert, and they are always ripe and ready.

Although harvested in the fall from August to September, canned pears are conveniently available year-round due to the delicate canning process that keeps the fruit fresh.

They can be used in foods as simple as oatmeal and in heavenly dishes such as Pear-Lemon Cake with Raspberry Drizzle, a stylish cake with a fruity flavor that is hard to turn down.

So when planning a sophisticated and elegant meal, the addition of light and flavorful canned pears can help enliven any recipe.

For more delightful recipes, log on to www.eatcannedpears.com.

PEAR-LEMON CAKE WITH RASPBERRY DRIZZLE

INGREDIENTS:

- 1 can (15 ounces) sliced Pacific Northwest Canned Pears in juice or syrup
- $\frac{1}{3}$ cup honey
- 1 egg
- 2 tablespoons lemon juice, fresh



This delicious Pear-Lemon Cake with Raspberry Drizzle is a stylish cake with a fruity flavor that is hard to turn down.

- 1 teaspoon lemon peel, freshly grated
- 1 teaspoon vanilla
- 2 cups buttermilk baking mix (such as Bisquick)
- $\frac{1}{4}$ cup butter or margarine, melted
- As needed raspberry jam, seedless
- As needed raspberries, fresh (for garnish)
- As needed mint leaves, fresh (for garnish)

METHOD:

Drain pears, reserving $\frac{1}{2}$ cup liquid in large bowl; set pears aside. Add honey, egg, lemon juice, lemon peel and vanilla to liquid in bowl. Beat until well blended. Stir in baking mix, mixing until just combined. Stir in butter or mar-

garine; mix until combined.

Pour batter into greased and floured 9-inch or 8-inch square baking pan. Arrange pear slices evenly over batter in pan. Bake at 350°F for 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool on wire rack.

To serve, drizzle with warm raspberry jam. Garnish with fresh raspberries and mint leaves, if desired.

Makes 8 Servings

Nutritional Information (Per Serving): Calories 251, Protein 3g, Carbohydrate 38g, Fiber 2g, Fat 11g, Saturated Fat 5g, Cholesterol 42mg, Sodium 414mg

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