Pocket Fruit Pies (FDD)

Makes: 4 Servings

Canned pears are a great addition to baked fruit desserts such as pies, cobblers, or crisps. Choose pears packed in light or extra light syrup. This Pocket Fruit Pies recipe uses canned pears.

Ingredients

4 flour tortillas (8 inch tortillas)

2 1/2 cups sliced pears (canned, drained)

1/4 teaspoon ground cinnamon

2 tablespoons brown sugar (or regular sugar)

1/8 teaspoon ground nutmeg (if you like)

2 tablespoons milk

sugar (to taste, if you like)

Directions

1. Preheat oven to 350 degrees F. 2. Warm tortillas in microwave or oven to make them easier to handle. 3. Chop pears into pieces. 4. In a small bowl, stir together brown sugar (or regular sugar) and cinnamon. If using nutmeg, add that too. Sprinkle over pears, tossing to coat. 5. Place ¼ of the pears on half of each tortilla. 6. Roll up the tortillas, starting at the end with the pears. 7. Place on an ungreased baking sheet and make small cuts to allow steam to escape. Brush with milk. If using sugar, sprinkle on top. 8. Bake in oven for 8 to 12 minutes or until lightly brown. 9. Serve warm or cool.

Source: Recipe adapted from SNAP-ED Connection Recipe Finder