

Raspberry-Sauced Fresh Pear Dumplings

(Recipe from www.Pillsbury.com)

INGREDIENTS

Dumplings

- 1 box (15 oz) Pillsbury® refrigerated pie crusts
- 2 firm ripe pears, peeled, cored and coarsely chopped
- ¼ cup golden raisins
- ¼ cup packed brown sugar
- 1 tablespoon milk
- 1 tablespoon sugar

Sauce

- 1 package (10 oz) frozen raspberries in syrup, thawed
- 3 tablespoons granulated sugar
- 1 teaspoon cornstarch

DIRECTIONS

1. Heat oven to 425°F. In medium bowl, gently mix pears, raisins and brown sugar.
2. Remove crusts from pouches; place flat on cutting board. Cut each crust into 4 wedge-shaped pieces. Place about 1/3 cup pear mixture on each crust piece.
3. Brush crust edges lightly with water. Bring sides of each crust piece up to top of pears; press edges to seal, making 3 seams. With pancake turner, carefully place dumplings, seam side up, in ungreased 15x10-inch pan with sides. Brush with milk; sprinkle with 1 tablespoon granulated sugar.
4. Bake 15 to 20 minutes or until deep golden brown. Cool on wire rack 10 minutes.
5. Meanwhile, place raspberries in food processor or blender; cover and process until smooth. If desired, place strainer over 1-quart saucepan; pour raspberries into strainer. Press berries with back of spoon through strainer to remove seeds; discard seeds. Stir 3 tablespoons sugar and cornstarch into raspberries in saucepan. Cook over medium heat, stirring constantly, until mixture boils. Place in freezer to cool quickly, about 5 to 10 minutes.
5. To serve, spoon raspberry sauce evenly onto each individual dessert plate. Top each with dumpling.