THE J.M. SMUCKER Co

# Caramelized Pear Pancake

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 15 mins | 25 mins | 4 | N/A |

## Ingredients

- **Pancake:**
- 1 tbsp (15 mL) butter
- 1 cup (250 mL) Carnation® Regular, 2% or Fat Free Evaporated Milk

  Evaporated Milk

- 1/2 cup (125 mL) Robin Hood® Original All Purpose Flour

  **Robin Hood**® Original All Purpose Flour

- 1/4 cup (50 mL) granulated sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 tsp (5 mL) grated lemon zest
- **Caramelized Pears:**
- 3/4 cup (175 mL) Smucker's® Sundae Syrup Caramel Flavoured Syrup

  Caramel Flavoured Syrup

- 1 tbsp (15 mL) lemon juice
- 2 thinly sliced pears

## Directions

**Step 1:**

Preheat oven to 350°F (180°C). Place butter in 9" x 13" (3L) baking dish. Place baking dish in preheated oven to melt butter, 5 to 7 minutes.

**Step 2:**

Combine milk, flour, sugar, egg, vanilla and lemon zest in a food processor or blender. Process until smooth. When butter is melted, remove pan from oven. Pour pancake batter into hot baking dish.

**Step 3:**

Bake in preheated oven for 20 to 25 minutes or until pancake is set.

**Step 5:**

Bring, in a large skillet, caramel flavoured syrup to a boil on medium-high heat. Add lemon juice and stir to combine. Add pears and cook until pears are heated through, about 3-5 minutes.

Gently remove pancake from pan. Spoon pear mixture over pancake. Gently roll up (along the longer side). Cut into slices.

## Images