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Published 11/8/2011

## Cinnamon Pear Pockets Brian Pergamit

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Cinnamon Pear Pockets

Brian Pergamit

Fourth Place, 2011 Moraga Pear and Wine Festival

3 medium sized pears ½ cup sugar

1 ½ tbsp water ? tsp vanilla

½ tbsp cinnamon 1 package premade cinnamon rolls & icing

Preheat oven to 400 degrees. Peel, core and dice pears. Heat sugar and water over medium high heat for 5-6 minutes. Add pears. Cook for another 4 minutes until bubbly. Add vanilla and cinnamon. Cook for another 2-3 minutes and remove from heat. Strain liquid from pears (liquid can be used for pancakes or drizzled over top of pockets) and set aside. Separate premade cinnamon rolls. Using two cinnamon rolls, press together and roll flat (on floured surface) into a 4" diameter. You should have one circle. Put 1 ½ tbsp of pear filling in center of circle. Take one side of roll, fold over filling and press edges together to close. Press a fork around edges to seal pocket. Repeat. Bake for 13-17 minutes until golden brown. Let cool for 10 minutes and drizzle icing over pocket.

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