

---

**Waukesha County  
UW Extension  
Farmers Market Fresh**

---

**Pear Pizza  
with Ricotta and Apricot Preserves**

*Ingredients:*

*Serves 3 to 4*

- 2 or 3 ripe pears
- 1 pastry pie crust 9-10 inches
- ½ cup apricot preserves
- ½ cup part skim ricotta cheese
- ½ cup granola
- Mint (optional for garnish)



*Directions:*

1. Preheat an oven to 400°F.
2. Core, and thinly slice the pears. These can be peeled or unpeeled as desired.
3. Microwave apricot preserves 10-15 seconds.
4. Unroll pie crust onto a baking sheet.
5. Spread ricotta cheese over the pie crust up to ¼ inch from the edges.
6. Brush pears with the apricot preserves.
7. Bake dish for 10-12 minutes or until crust is golden brown. (If using unripe pears, may need to bake up to 10 minutes longer).
8. Top pizza with granola before serving. (May also garnish with mint if desired.)

*This recipe was modified from University of Nebraska–Lincoln Extension.*