



## Pear Bread

Savannah · 28/09/2024



### Prep Time

1 hr 30 mins

### Difficult

Medium

### Servings

20

### Description

This pear bread recipe makes 2 loaves Its moist fruity and delicious lightly toasted for breakfast or anytime

### Ingredients

— - 3 cups all-purpose flour - 1 tablespoon ground cinnamon - 1 teaspoon salt - 1 teaspoon baking soda -  $\frac{1}{4}$  teaspoon baking powder - 2 cups white sugar - 2 cups peeled shredded pears - 1 cup chopped pecans - 3 large eggs -  $\frac{3}{4}$  cup vegetable oil - 2 teaspoons vanilla extract

### Instructions

1. Preheat the oven to 325 degree F (165 degrees C). Lightly grease and flour two 8x5-inch loaf pans.  
Combine flour
2. cinnamon
3. salt
4. baking soda
5. and baking powder in a large mixing bowl; make a well in the center. Combine grated pears
6. sugar
7. pecans
8. eggs
9. oil
10. and vanilla in a separate bowl until well blended; pour into well of dry ingredients and stir until just moistened. Spoon batter into prepared loaf pans. Bake in the preheated oven for 1 hour and 15 minutes. Cool on wire rack before removing from the loaf pans.