

Pear Honey Bread

Ingredients

- 1 (1-pound 13-ounce) can Bartlett pear halves
- 2/3 cup brown sugar
- 3/4 cup honey
- 1/4 cup salad oil
- 1 cup pear syrup
- 2 eggs
- 2 tsp grated lemon peel
- 3/4 cup chopped pecans
- 4 cups flour
- 3 tsp baking powder
- 1 tsp baking soda
- 1 1/2 tsp salt

Instructions

1. Drain pear halves, reserving two for garnish. Finely chop remaining pear halves.
2. Combine brown sugar, honey, oil, pear syrup, eggs, and lemon peel.
3. Stir in chopped pears and nuts.
4. Sift flour, baking powder, baking soda, and salt. Add to pear mixture, stirring just until blended.
5. Pour into two greased 4 1/2 x 8 1/2-inch loaf pans.
6. Slice reserved pear halves and arrange over top of batter.
7. Bake at 350 degrees for 50 to 60 minutes, or until a toothpick comes out clean when inserted in center.
8. Remove from pans and cool. Yields 2 loaves. For best flavor, wrap in foil and let stand overnight or longer. Keeps up to one week.

PEAR HONEY BREAD

- 1 (1-pound 13-ounce) can Bartlett pear halves
- $\frac{2}{3}$ cup brown sugar
- $\frac{3}{4}$ cup honey
- $\frac{1}{4}$ cup salad oil
- 1 cup pear syrup
- 2 eggs
- 2 teaspoons grated lemon peel
- $\frac{3}{4}$ cup chopped pecans
- 4 cups flour
- 3 teaspoons baking powder
- 1 teaspoon baking soda
- $1\frac{1}{2}$ teaspoons salt

Drain pear halves, reserving two for garnish. Finely chop remaining pear halves. Combine brown sugar, honey, oil, pear syrup, eggs and lemon peel. Stir in pears and nuts. Sift flour, baking powder, soda and salt. Add to pear mixture, stirring just until blended.

Pour into two greased $4\frac{1}{2} \times 8\frac{1}{2}$ -inch loaf pans. Slice reserved pear halves and arrange over top of batter. Bake at 350 degrees for 50 to 60 minutes or until toothpick comes out clean when inserted in center. Remove from pans and cool. Yields 2 loaves. (For best flavor, wrap in foil and let stand overnight or longer. Keeps up to one week.)

