

CHEF SARA RHODES

SPICED PEAR BREAD

½ cup sugar
½ cup brown sugar
½ cup butter, softened
2 eggs
2 Tbsp. pear nectar
½ tsp. vanilla
1 ¼ cups shredded ripe but firm pears,
cored but not peeled
1 ¾ cups all-purpose flour
1 ½ tsp. ground cinnamon
1 ¼ tsp. baking powder
1 tsp. ground ginger
½ tsp. salt
¼ tsp. baking soda
1/3 cup chopped walnuts or pecans, if desired



Heat oven to 350 degrees. Combine sugars and butter in a large bowl. Beat at medium speed, scraping the bowl often until creamy. Add eggs, pear nectar and vanilla. Continue beating until well mixed. Add shredded pear, continue beating until combined. Reduce speed to low. Add flour, cinnamon, baking powder, ginger, salt and baking soda. Beat until blended. Stir in nuts by hand.

Spoon batter into 4 greased mini loaf pans, filling up halfway. Bake for 35 to 40 minutes or until toothpick comes out clean. Let stand 10 minutes. Remove from pan and cool completely.

Glaze:

½ cup powdered sugar
1 to 2 Tbsp. pear nectar

Mix glaze ingredients in a small bowl and drizzle over cooled loaf.