YIELD: 1 LOAF

The Very Best Pear Bread Recipe

A slice for breakfast with your coffee, as you dash out the door, or as an afternoon snack, this pear bread will quickly become a family favorite

PREP TIME	COOK TIME	ADDITIONAL TIME
10 minutes	1 hour 30 minutes	15 minutes

TOTAL TIME
1 hour 55 minutes

Ingredients

- 5 pears, peeled and diced (½"-¾"-ish)
- 2 TBL butter
- 1 tsp cinnamon
- 2 tsp vanilla
- 1 cup brown sugar
- 2 eggs
- 2 cups of flour
- 2 tsp baking soda
- 4 TBL ½ and ½

Instructions

1. Preheat oven to 350 degrees
2. Prepare a loaf pan with non-stick spray.
3. Peel and dice the pears.
4. Using a saute pan large enough to hold all of the diced pears, melt the butter. Add vanilla and cinnamon, thoroughly combine
5. Add the peeled and diced pears to the butter, vanilla, and cinnamon mixture. Cook until pears are softened and the pear juice has added liquid to the pan. Depending on how ripe your pears are, this can take as little as 10 minutes or as long as 20 minutes. Put a lid on the pears as they cook to capture all of the juice
6. Once pears are browned, softened and juicy in the butter mixture, set aside to cool.

7. In a large bowl, blend together the brown sugar and 2 eggs. Make sure there are no lumps from the brown sugar.
8. Add the cooled pears and juicy butter mixture to the bowl with the brown sugar and eggs. Thoroughly combine.
9. Add flour, baking soda, and half and half to the mixture and combine thoroughly. The mixture will be quite wet.
10. Pour the mixture into a prepared loaf pan.
11. Place the loaf pan onto a cookie sheet in case of seepage and place it on the middle rack of the oven. Bake for 30 minutes.
12. Reduce heat to 300 degrees and bake for another 40-45 minutes or until the knife comes out clean.

Notes

Depending on how ripe or unripe your pears are, step 4 can take as little as 10 minutes or over 20 minutes. I have used jarred pears before and they work beautifully!

Make sure to cool the pear, butter, and juice mixture before adding to the brown sugar and egg mixture so that the warm pear mixture doesn't cook your eggs!

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