

Pear and Black Walnut Bread

Delicious subtle flavors of Fall blend together in this moist, quick bread. Use firm pears that are not too ripe...black walnuts impart just the right depth.



Ingredients

2 cups all purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, *softened*
1 cup sugar
2 eggs
1 teaspoon vanilla
1 1/2 teaspoon ground cinnamon
2 cups pears, *pared, cored, and chopped*
1/2 cup black walnuts, *chopped, if desired*

Preheat oven to 350-degrees F. Grease and flour a 9 x 5-inch loaf pan.

In a large bowl, whisk together flour, baking powder, baking soda, and salt.

In a separate large bowl, cream together softened butter and sugar. Add eggs and beat well. Add vanilla and cinnamon, blending well. Gently fold in pears and black walnuts. Add flour mixture a little at a time until well blended and smooth; batter will be thick. Turn and press into prepared loaf pan. Bake for 60-70 minutes or until bread tests done with a toothpick.

Remove pan and cool on its side on a wire rack. Do not slice until completely cool. Top with glaze below.

For the glaze: In a small bowl, mix together 3/4 cup powdered sugar, 1 teaspoon cinnamon, 1-2 tablespoons milk. Add milk as needed to make desired consistency; stir until smooth and drizzle over cooled bread.

Serves 6-8.

Bread