

GRANNY'S PEAR BREAD

Ingredients:

- 3 cups sifted flour
- 1 tsp cinnamon
- 2 cups sugar
- 1 ½ tsp baking soda
- 1 tsp nutmeg
- 2 EGGS ROOM TEMPERATURE
- ½ tsp salt
- 1 ¼ tsp cooking oi
- 1 tsp vanilla
- 3 cups peeled, chopped fresh pears
- 1 cup chopped nuts (Optional)

Please remember our team if you have family or friends who are wanting to buy or sell a home.

WE APPRECIATE REFERRALS!

DIRECTIONS:

Preheat oven to 350 degrees & grease a 13x9x2 tin pan. (For easier release- After you grease the pan, line it with wax paper and grease the paper also.) Sift together flour, baking soda, salt, cinnamon, and nutmeg in a small bowl. Set aside. In a separate bowl, beat oil, sugar, and eggs until well mixed. Stir in vanilla, pears, and nuts. Stir in dry ingredients, a small amount at a time, until well blended. Pour into pan and bake for 30-45 mins or until toothpick inserted into center comes out clean. Let cool completely before serving or removing from pan.



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