



PUMPKIN PEAR BREAD

- 1 Medium Fresh Pear
- 3 1/3 Cups Sifted Flour
- 1 1/2 Teaspoons Salt
- 2 Teaspoons Baking Soda
- 1 Teaspoon Cinnamon
- 1/2 Teaspoon Ginger
- 2/3 Cup Oil
- 4 Eggs
- 2 Cups Sugar
- 1 Cup Pumpkin Puree
- 1/2 Cup Chopped Walnuts

DIRECTIONS

1. Pare and core pear. Finely dice fruit, measure 1 cup.
2. Resift flour with salt, baking soda, cinnamon and ginger.
3. Beat oil, eggs and sugar together until the mixture is light.
4. Add pumpkin, mix smooth.
5. Stir in flour mixture, then pears and walnuts.
6. Divide batter evenly into two greased and floured loaf pans.
7. Let stand 10 minutes.
8. Bake in a 350 degree oven for 60 to 70 minutes.