



Recipes from the Pantry

Pear Bread

½ cup softened butter
1 cup sugar
2 eggs
1 tsp. vanilla
¼ cup buttermilk or yogurt
2 cups flour
½ tsp. baking soda
1 tsp. baking powder
½ tsp. nutmeg
1 cup peeled chopped Bartlett pears

Preheat oven to 350°. Beat butter, sugar, eggs, and vanilla until creamy. Add flour, soda, baking powder, and nutmeg. Stir in buttermilk or yogurt and add in chopped pears. Pour into greased loaf pan and bake for 1 hour. Invert on wire rack and cool before slicing. Serve with cream cheese.