



## BANANA PEAR BREAD



Makes 2 loaves

### Ingredients

2 ½ cups all-purpose flour

1 ½ t baking soda

½ teaspoon cinnamon

½ teaspoon grated fresh nutmeg

¼ teaspoon salt

3-6 bananas depending on size (I used 6 frozen bananas with the juices)

1 large pear, extra ripe

2 large eggs

¾ cup sugar

½ cup (1 stick) salted butter, melted and cooled

1 cup chopped walnuts, optional

### Instructions

1. Preheat oven to 350 degrees F
2. Coat 2 8x4x3" loaf pans with baking spray or use shortening and flour. Set aside.
3. In large bowl combine flour, baking soda, salt, spices. Make a well in the center.
4. In medium bowl combine smashed fruits, combine with eggs, sugar, and butter. Whisk until well combined and fairly smooth.

5. Add to dry ingredients and mix to combine. Do not over mix. Fold in walnuts if using.
6. Divide batter between pans. Bake 35 minutes, test by pressing lightly on browned tops and it should spring back slightly. (or you may use a baking tester, it's done when there is no batter on the tester after inserting and removing it into/from the center of the loaf)

**NOTE FROM BAKER:** I often have bananas on my counter that get over ripe. Don't toss them, instead put them in a freezer container or baggie and freeze until you are ready to use. You can either peel and put smashed bananas in batter or leave in the peeling and freeze. When ready to use, unpeel, tossing peeling, and mash as you would fresh bananas.

The pear, I prefer to peel, core, and either dice or smash. Either works well. If pear is larger chunks, they should leave large pieces of pear in the bread. No difference in taste.

**Recipe by: Granni Kathy**