

Taste of Home



Spiced Pear Bread

★★★★☆

My mom and I put up our own pears, so I always have plenty on hand when I want to make this wonderful bread. It's so moist and delicious that you'll want to have another slice...or two! —Rachel Barefoot, Linden, Michigan

TOTAL TIME: Prep: 15 min. Bake: 50 min. + cooling

YIELD: 4 mini loaves (6 slices each).

Ingredients

3-1/4 cups all-purpose flour

1 cup sugar

3 teaspoons ground cinnamon

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon ground cloves

1/2 teaspoon salt

3 large eggs

3 cans (15-1/4 ounces each) sliced pears, drained and mashed

1/4 cup unsweetened applesauce

1/4 cup canola oil

Directions

1. In a large bowl, combine the first seven ingredients. In a small bowl, whisk the eggs, pears, applesauce and oil. Stir into dry ingredients just until moistened.

2. Pour into four 5-3/4x3x2-in. loaf pans coated with cooking spray. Bake at 350° for 50-60 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

© 2020 RDA Enthusiast Brands, LLC

