

Pear-nana Bread

24 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

1-1/4 pounds ripe bananas
1-1/4 pounds granulated sugar
6 eggs
6 ounces vegetable oil
4 ounces buttermilk
4 ounces sour cream
2 tablespoon pure vanilla extract
1-1/4 pounds bread flour
1 tablespoon + 1 teaspoon baking soda
1 tablespoon salt
6 Pacific Northwest Canned Pears, halves, in extra light syrup,
drained and thinly sliced

Method

Preheat the oven to 350 degrees F. Lightly grease two 9 by 5 by 3-inch loaf pans, or a 4-inch half hotel pan, and set aside.

Place the bananas in the bowl of a stand mixer fitted with the paddle attachment and mix on medium-low speed until they are smooth. Add the sugar, eggs, oil, buttermilk, sour cream and vanilla and continue to mix until well combined.

Whisk the flour, soda and salt together in a small bowl. Scrape down the sides of the mixing bowl, add the dry ingredients all at once, and mix on low speed until the flour is fully incorporated, about 30 seconds. Divide the batter between the prepared loaf pans, or scrape all of the batter into the half hotel pan. Shingle the pear halves on top of the batter and place the pan(s) in the middle of the oven. Bake until a toothpick inserted in the center comes out clean, 65 to 75 minutes.

Cool the pan on a rack for 15 minutes before inverting the loaves. Cool completely before slicing each loaf into 12 pieces, or the pan into 24 (2 by 2-1/2 inch) pieces.

Servings

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Nutrition

Calories	300
Fat	9 g
Saturated Fat	2 g
Trans Fat	0 g
Cholesterol	50 ml
Sodium	531 mg
Carbohydrates	51 g
Fiber	1 g
Sugar	31 g
Protein	5 g
Calcium	24 mg
Iron	1 mg
Vitamin C:	4% DV
Vitamin A:	2% DV