



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Pear-nana Bread

12 Servings

Ingredients

10 ounces (1-1/4 cups) ripe bananas
10 ounces (1-1/2 cups) granulated sugar
5 ounces (3 each) eggs
3 ounces (1/3 cup) vegetable oil
2 ounces (1/4 cup) buttermilk
2 ounces (1/4 cup) sour cream
1 tablespoon pure vanilla extract
10 ounces (2-1/3 cups) bread flour
2 teaspoons baking soda
1-1/2 teaspoons salt
3 Pacific Northwest Canned Pears, halves, in extra light syrup,
drained and thinly sliced

Servings

Makes 12 servings

Nutrition

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

Method

Preheat the oven to 350 degrees F. Lightly grease a 9 by 5 by 3-inch loaf 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. Scrape the batter into the prepared loaf pan. Shingle the pear halves on top of the batter and place the pan in the middle of the oven. Bake until a toothpick inserted in the center comes out clean, 65 to 75 minutes.