

# Pear Banana Muffin Bread

100 Servings

Portion: 1 5x5-inch square

Meal Component Crediting K-8, 9-12: 2 oz eq grain, 1/8 cup pears

Ingredients	Weight	Measure
White whole wheat enriched flour blend	5 lb 1 oz	1 gal 3 cups
Granulated sugar		1 qt 2 cups
Baking powder		¼ cup 2 Tbsp
Baking soda		¼ cup
Ground cloves		1 tbsp
Salt		2 tsp
Bananas, peeled, ripe	1 lb 9 oz	
2 #10 cans Pacific Northwest pears*, canned, diced, extra light syrup, drained	7 lb 8 oz	
Eggs, liquid whole, frozen		3 cups
Vegetable oil		2 cups
<b>CRUMBLE TOPPING</b>		
Oats, rolled, quick cooking	2 lbs 5 oz	3 qts 1 cup
White whole wheat enriched flour blend	8 ½ oz	2 cups
Brown sugar, packed		2 cups
Cinnamon, ground		¼ cup
Butter, salted, cold	1 lb	2 cups

\*1 #10 can pears diced, packed in juice or light syrup provides about 9 1/2 cups (66 oz) drained pears. We recommend using only U.S. grown and canned pears for the best flavor, quality, texture and yield.

## Method

1. Thaw Eggs: Thaw 3 cups eggs (for 100 servings) for 48 hours in refrigerator.

**CCP: Hold at 40 °F or lower.**

2. Preheat Oven and Prepare Pans: Preheat oven to 350 F. Spray 4 – 12" x 20" x 4" (1 pan per 25 servings) steamtable pans with nonstick cooking spray.
3. Prepare Dry Ingredients: In a large bowl combine flour, sugar, baking powder, baking soda, cloves, and salt.
4. Prepare Wet Ingredients: In a separate large bowl or standing mixer, whisk bananas until mashed. Add pears, eggs, and vegetable oil. Whisk until ingredients are blended.

**CCP: Hold at 40 °F or lower.**

5. Prepare Batter: Slowly fold dry ingredients into wet ingredients.

Mix until fully incorporated. Do not over mix, as half pears must be identifiable to credit.

**CCP: Hold at 40 °F or lower.**

6. Prepare Crumble Topping: Add oats, flour, brown sugar, cinnamon, and butter to a food processor with the S-blade or in a large bowl. Using the food processor or a dough cutter, cut the butter into the dry ingredients to form a crumb topping.
7. Bake Bread: Divide batter evenly into pans. Bake in the oven for 50-55 minutes or until cooked thoroughly in the middle. Remove from the oven. Allow to rest for 20-30 minutes before serving. Cut into 5 x 5-inch pieces. (Note: Bread is best if made the day before. This bread is high in moisture. Keep refrigerated for best quality.) Serve hot or cold.

For Grab n Go Service: Wrap each individual piece of bread in plastic wrap and serve. This bread is high in moisture. Keep refrigerated for

*Recipe by Teresa Wunrow*

*Wisconsin Rapids Public Schools, Lincoln High School, Wisconsin Rapids, WI*

best quality.



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

## Nutrients Per Serving

<i>Calories:</i>	301
<i>Total Fat:</i>	10g
<i>Saturated Fat:</i>	3g
<i>Cholesterol:</i>	30mg
<i>Sodium:</i>	306mg
<i>Carbohydrates:</i>	49g
<i>Fiber:</i>	4g
<i>Sugar:</i>	20g
<i>Protein:</i>	6g
<i>Calcium:</i>	89mg
<i>Iron:</i>	1.8mg

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[eatcannedpears.com](http://eatcannedpears.com)