



Pear Banana Muffin Bread

100 Servings
Portion: 1 5x5-inch square

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
CRUMBLE TOPPING		
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.

- 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.
- Prepare Dry Ingredients: In a large bowl combine flour, sugar, baking powder, baking soda, cloves, and salt.
- 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.

- 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.
- 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



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

best quality.

Nutrients Per Serving

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

*Recipe by Teresa Wunrow
Wisconsin Rapids Public Schools, Lincoln High School, Wisconsin Rapids, WI*

eatcannedpears.com