

Spiced Pear Bread

with Maple Glaze

This unique quick bread combines the sweetness of pears with warm spices and a rich maple glaze. Infused with Adagio's Pear Spice tea, it offers a comforting and aromatic treat perfect for any time of year.

PREP TIME: 20 minutes

TOTAL TIME: 1 hour 20 minutes

COOK TIME: 55-60 minutes

2 C all-purpose flour

1 † baking powder

1/2 † baking soda

1/4 † salt

1 † ground cinnamon

1/2 † ground nutmeg

1/4 † ground ginger

1/2 C unsalted butter, softened

3/4 C brown sugar

2 lg eggs, beaten

1/2 C plain yogurt

1 † vanilla extract

1 1/2 C diced pears

1/2 C brewed White Pear tea, cooled

PREHEAT OVEN to 350°F. Grease a 9x5 inch loaf pan.

COMBINE DRY INGREDIENTS: In a large bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger.

CREAM BUTTER AND SUGAR: In another bowl, cream together the butter and brown sugar until light and fluffy.

ADD EGGS AND YOGURT: Beat in the eggs one at a time, then stir in the yogurt and vanilla extract.

MIX IN DRY INGREDIENTS: Gradually add the flour mixture to the pear mixture, stirring just until combined.

ADD PEARS AND TEA: Gently fold in the diced pears, then stir in the brewed White Pear tea until well incorporated.

BAKE: Pour batter into the prepared loaf pan. Bake for 55-60 minutes, or until a toothpick inserted into the center comes out clean.

COOL: Let the bread cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

Maple Glaze

1/4 C maple syrup

1/4 C corn syrup

1 † vanilla extract

PREPARE GLAZE: In a small bowl, whisk together the maple syrup, corn syrup, and vanilla extract until smooth.

GLAZE BREAD: Drizzle the glaze over the cooled spiced pear bread before serving.