

Sally's Pear Zucchini Bread

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
all-purpose flour	3 cups = 13 oz	
ground cinnamon	1 TBLSP	
Chinese Five Spice	1 tsp	or Pumpkin Pie Spice, or ½ of each
ground cloves	½ tsp	
salt	½ tsp	
cayenne	a pinch or two	
baking soda	1 tsp	
baking powder	½ tsp	
walnuts	1 cup = 4.2 oz	finely ground in a food processor
eggs	3 large	
unpeeled zucchini	1 cup	finely shredded & squeezed
canned pears	15-ounce can	drained & minced
sugar	1 cup = 8 oz	
dark brown sugar	1 packed cup = 7.2 oz	
canola oil	1 cup = 8 oz	
vanilla extract	1 TBLSP	
4"x8" foil loaf pans	3	grocery stores carry these

- Preheat oven to 350 deg F. Using a baking paint brush, smear a little oil around the inside of three 4"x8" foil loaf pans. Place the loaf pans on a cookie sheet to make it easy to get in & out of the oven.
- In a medium bowl, combine ingredients from flour to walnuts for about a minute.
- Put a fine mesh strainer over a bowl, and use your hands to squeeze the shredded zucchini over the strainer to release excess liquid. You should squeeze out between 1/3 cup and ½ cup of liquid. (The strainer will catch any zucchini that you drop by accident.)
- In a large bowl, beat the eggs, then using the same whisk, mix in the ingredients from zucchini to vanilla until well combined.
- Add the dry mixture to the wet and combine.
- Distribute the dough evenly between the three loaf pans. I use a kitchen scale. It ends up being about 20 ounces per loaf.
- Bake for 50 minutes. Cool before cutting.

NOTES: On a stand-up grater that has four sizes of grating holes, I use the 2nd biggest on the opposite side of the biggest. Gently squeeze most of the liquid from the grated zucchini before packing it into the measuring cup. Mince the canned pears so that the pieces dissolve when cooked. Use pears that were canned in pear juice, not in sugar water. I use a mini food processor to chop the walnuts. Having the solid ingredients all in very small pieces gives the baked bread its silky texture. If you want to use standard loaf pans instead of foil pans, then the cooking time may need adjusting.

➔ You can substitute a cup of smashed black bananas for the cup of grated zucchini, and this is also outstanding.

Dessert