



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: Pears

Toffee Pear Bread

Ingredients:

1 ½ cups pears, diced small
2 cups flour
1 tsp baking powder
½ tsp baking soda
½ tsp salt
1 tsp cinnamon
¾ cup oil
1 cup brown sugar
½ cup granulated sugar
2 eggs
1 tsp vanilla
1 cup toffee bits

Directions:

Preheat your oven to 350F. Grease a loaf pan. Set aside.

In a mixing bowl, whisk all the dry ingredients. Add the oil, eggs, and vanilla. Stir until well combined. Fold in the pears and toffee. (Don't worry if the batter seems a bit dry. The pears will release some juice during the baking process.) Pour the batter into the loaf pan and bake for 45-55 minutes or until a toothpick inserted comes out clean.