

A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Cinnamon Pear Bread

### Ingredients

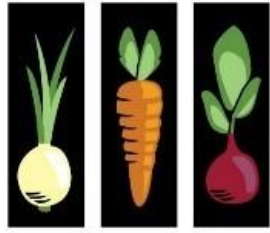
- 3 eggs
- 2 cups flour
- 2 tsp baking powder
- 1 ½ cups chopped pears
- ½ cup brown sugar
- ½ cup sugar
- ½ cup oil
- ½ tsp vanilla
- ¼ tsp cinnamon
- Dash of salt

### Directions

Preheat your oven to 350F. Grease and line a 8x8 baking pan with parchment paper. Set aside.

Place the pears and oil in a blender and puree. Set aside.

In a mixing bowl, whisk together all the dry ingredients. Add in the vanilla, eggs, and pear mixture. Stir them all together until just combined. Transfer the batter to the baking pan and level it out evenly with a spatula. Bake for 25 minutes or until a toothpick inserted comes out clean.



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## Chardonnay Poached Pears

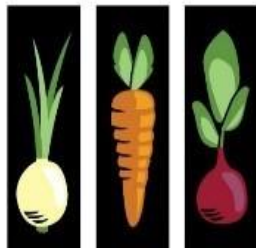
### Ingredients

- 4 firm pears
- 2 cups Chardonnay wine
- ½ cup sugar

### Directions

Peel and cut the pears in half. Remove the core and stems. Quarter each of the pear halves. Set aside.

Place the wine and sugar in a 1 quart pot. Whisk together to dissolve the sugar. Add in the pears. Bring to a simmer and cook for about 15 minutes. Allow to cool completely. Use the pears to top a salad or ice cream.



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## Easy Pear Butter

### **Ingredients**

- 5lbs pears, quartered, cored, and chopped
- 1 cup water
- 1 cup brown sugar
- ½ tsp nutmeg
- ¼ tsp ground cloves

### **Directions**

Place all the ingredients in a pot. Bring to a simmer. Cook until the pears are tender. About 15 minutes. Allow to cool slightly then transfer to a blender and puree. Place in a container and allow to cool completely. Cover and refrigerate until ready to use.