

Pear Pie Zucchini Bread

Ingredients

- pear, peeled and finely chopped - 530 ml - 2 1/4 cups
- unbleached flour - 475 ml - 2 cups
- zucchini, shredded - 295 ml - 1 1/4 cup
- whole wheat flour - 235 ml - 1 cup
- cane sugar - 175 ml - 3/4 cup
- vegetable oil - 175 ml - 3/4 cup
- brown sugar, packed - 175 ml - 3/4 cup
- eggs - 150 ml - 3 eggs
- vanilla extract - 15 ml - 3 tsp
- pumpkin pie spice - 10 ml - 2 tsp
- baking soda - 5 ml - 1 tsp
- baking powder - 2.5 ml - 1/2 tsp
- salt - 2.5 ml - 1/2 tsp

Directions

1. Scrub the zucchini with an abrasive plastic pad reserved for vegetables, and rinse before grating.
2. In a bowl sift together the all purpose flour, whole wheat flour, baking soda, baking powder, pumpkin pie spice, and salt with a wire whisk.
3. In another bowl, beat the egg until frothy. Mix in the oil, cane sugar, brown sugar, and vanilla extract until even.
4. Combine the shredded zucchini with the wet ingredient bowl and mix.
5. Pour the wet ingredients into the bowl with the flour mixture. Mix until evenly combined.
6. Grease and flour two 9 x 5 x 3 in loaf pan. Pour in the batter.
7. Bake for 50-60 minutes at 350 degrees F (175 degrees C).
8. Test by inserting a toothpick or knife into the center of the loaf. When withdrawn free of batter, the bread has finished cooking.
9. Transfer to wire racks after 15 minutes. Cool for 20 minutes before serving.

<http://zucchinibreadrecipes.org/pear-pie-zucchini-bread/>

<http://zucchinibreadrecipes.org/>