



# PEAR BREAD

*Gluten-Free with Coconut Sugar*

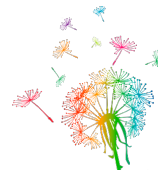
## Ingredients

- 3 large eggs
- 1-1/2 cups coconut sugar
- 3/4 cup melted coconut oil
- 1 teaspoon vanilla extract
- 3 cups all-purpose gluten free flour
- 2 teaspoons aluminum baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon sea salt
- 4 cups finely chopped peeled ripe pears
- 1 teaspoon fresh squeezed lemon juice
- 1 cup chopped, slivered almonds

Prep Time: 15 minutes

Cook Time: ~ 1 hour

Serving Size: 2 loaves



### RECIPE NOTES:

You can also make these into muffins. Simply add muffin

liners to a muffin tin and take for 20 minutes instead of 50-60.

## Method

- In a bowl, combine the eggs, sugar, oil and vanilla; mix well. Combine flour, baking powder, cinnamon, baking soda and salt; stir into the egg mixture just until moistened.
- Toss pears with lemon juice. Stir pears and almonds into batter (batter will be thick).
- Spoon into two greased 9x5-in. loaf pans.
- Bake at 350° for 55-60 minutes or until a toothpick inserted in the center comes out clean.
- Cool for 10 minutes before removing from pans to wire racks.