



# LeiHall Farm Recipes

## Fresh Pear Bread with Sour Cream

2 or 3 fresh pears  
1/2 cup salad oil  
1 cup sugar  
2 eggs  
1/4 cup sour cream  
1 teaspoon vanilla  
2 cups flour -- sifted  
1/2 teaspoon salt  
1 teaspoon baking soda  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/2 cup walnuts -- chopped

Pare, halve and core pears; chop to make 1 cup. In large mixer bowl, beat oil and sugar until well blended. Beat in eggs, one at a time; add sour cream and vanilla. Sift together flour, salt, soda, cinnamon and nutmeg.

Add to oil-sugar mixture and continue to beat until well blended. Add nuts and pears; mix well with a large spoon. Spoon into well-greased 9 x 5-inch loaf pan. Bake at 350° for 1 hour, or until toothpick comes out clean. Cool in pan 10 to 15 minutes. Turn out and cool on rack.