



LeiHall Farm Recipes

Pear Bread with Yogurt

- 1/2 cup margarine
- 1 cup sugar
- 2 eggs
- 2 cups flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/8 teaspoon nutmeg
- 1/4 cup plain yogurt
- 1 cup coarsely chopped pears (leave skin on)
- 1 teaspoon vanilla extract

In a mixing bowl, cream together the margarine and sugar. Beat in the eggs, one at a time. Combine the dry ingredients; then add to the egg mixture, alternating with the yogurt. Stir in the pears and vanilla. Pour into a greased 9x5x3-inch loaf pan. Bake in a 350-degree oven for 1 hour. Turn on to a rack to cool.

Yield: 12 servings