

Auma's Featured Recipe

Fresh Autumn Pear Bread

8 T. (1 stick) unsalted butter, softened
1 c. sugar
2 eggs, slightly beaten
1 tsp. vanilla extract
2 c. all-purpose flour
½ tsp. salt
1 tsp. baking powder
½ tsp. baking soda
1/8 tsp. grated nutmeg
¼ c. buttermilk or yogurt
1 c. coarsely chopped fresh ripe pears, skin left on

Preheat the oven to 350°F. Butter a 9-inch loaf pan. In a large bowl, using an electric mixer, cream the butter and sugar together until light and fluffy. Add the eggs and vanilla. In a separate bowl, combine the flour, salt, baking powder, baking soda, and nutmeg. Add the flour mixture to the butter mixture alternately with the buttermilk, mixing gently but thoroughly. Gently stir in the pears. Transfer the dough to the prepared pan. Bake for 1 hour, or until a cake tester inserted near the center comes out clean. Makes 1 loaf. One of our customers gave us this one and it's a real goody. FYI the Colorado Bartlett pears have been awesome this year!

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