## RecipesCh@~se

## Pear Bread I

Yield: 50 min Total Time: 90 min

Recipe from: https://www.recipeschoose.com/recipes/swiss-pear-bread-recipe

## **Ingredients:**

- 3 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 tablespoon ground cinnamon
- 3/4 cup vegetable oil
- 3 eggs
- 2 cups white sugar
- 2 cups pears peeled shredded
- 1 cup chopped pecans
- 2 teaspoons vanilla extract

## **Nutrition:**

Calories: 110 calories
Carbohydrate: 15 grams
Cholesterol: 15 milligrams

4. Fat: 5 grams5. Fiber: 1 grams6. Protein: 1 grams

7. Sodium: 80 milligrams

8. Sugar: 9 grams

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