



## **PEAR LOAF**

Gluten Free Dairy Free Low  
Salicylate

1 Loaf tin  
Multibake paper and Nuttalex for  
greasing

### **Premix:**

- This recipe uses a premix from **CHOICES** bread shop (no soy).
  - Premix for Banana Loaf (but we are adding pear and not banana)

### **Ingredients:**

- Choices Premix for Banana Loaf
- 2 eggs
- 100g Nuttalex
- 1 tsp vanilla essence
- 300g can pears in syrup, drained

### **Method:**

- Preheat oven to 180°C.
- Grease each loaf tin and line it with Multibake paper
- Drain the pears and cut them into quite small pieces (~1cm cubes)
- In the bowl of an electric mixer, combine the premix, eggs, nuttalex and vanilla essence
- Beat well.....note the mixture becomes quite thick
- Using you hand, knead the pear through the mixture in the bowl
- Once combined, pour the mixture into the loaf tin
- Bake for approx 40-50 minutes....until a skewer comes out clean when testing
- Remove from pan and cool on a wire rack

### **To serve:**

- Toast a slice in a sandwich toaster press
- Top with Nuttalex, Golden syrup or pure maple syrup

