



Ginger Pear Brown Butter Walnut Bread

3 Tablespoons unsalted butter
2/3 cup chopped walnuts, divided
1/2 cup pear puree (1 ripe pear, cored)
1/2 cup brown sugar
1 egg
1 teaspoon vanilla
1 teaspoon lemon juice
1 cup all purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg
1/4 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder
2 Tablespoons crystallized ginger, fine chopped

Lemon Glaze:

1/2 cup confectioners' sugar
2 teaspoons lemon juice
1 teaspoon water or as needed

Preheat oven to 350 degrees F. Lightly grease 8-1/2x4-1/2 inch loaf pan.

Melt butter in 10 inch nonstick skillet until golden brown; remove; set aside. Place walnuts in skillet, cook over medium heat until lightly toasted, about 2 minutes. Set aside.

Discard pear core and cut pear into chunks; place in food processor; process until smooth pear puree forms about 1/2 cup. Add brown sugar, egg, vanilla, and lemon juice; process to combine; add melted brown butter; process until well mixed.

In a large mixing bowl, combine flour, cinnamon, ginger, cloves, nutmeg, salt, baking soda, baking powder, and chopped crystallized ginger.

Add flour mixture to food processor; pulse 2 to 3 times until batter forms; do not overmix. Stir in 1/3 cup reserved chopped walnuts. Set remaining walnuts aside.

Spoon the batter evenly into greased 8 inch loaf pan. Bake in preheated 350 degree F oven for 40 to 45 minutes or until cake tester inserted into center of loaf comes out clean. Remove from oven; cool in pan for 10 minutes. Loosen sides of loaf; turn out over rack. Cool completely.

Prepare Lemon Glaze: In a small bowl, combine confectioners' sugar, lemon juice, and water until a glaze forms.

Drizzle over cooled bread. Sprinkle reserved toasted walnuts over the bread top. Let glaze harden before slicing. Yield: one small loaf about 12 slices

Inspired by: King Arthur Flour's recipe Pear and Ginger Quick Bread

Cook's Note: If you don't like pears, try using other fruit purees.

About the Recipe: The natural fruit provides plenty of flavor when it's mixed with vibrant sweet spices and crunchy brown butter toasted walnuts. No one will ever guess that the fruit helps to reduce the sugar and fat in this recipe. The glaze is optional, but it does add that lemon sparkle to the recipe.