

Banana Bread with Caramelized Pears and Maple Cinnamon Glaze

Ingredients for 2 loaves:

- 2 pears (ripe but still somewhat firm), peeled, cored and cut in ½" dice (comice, if possible)
- 4 overripe bananas
- 1 Tbsp + 2 sticks unsalted butter
- 1 c firmly packed light brown sugar
- 1 Tbsp + 1 c granulated white sugar
- 1½ c chopped walnuts
- 4 large eggs, gently beaten
- 2 Tbsp ground cinnamon
- 4 c all-purpose flour
- ¼ c buttermilk
- 2 tsp baking powder
- 2 tsp baking soda
- 2 tsp salt

Maple Cinnamon Glaze

- 1 c confectioners sugar
- ¼ c pure maple syrup
- 2 tsp cinnamon
- 1 Tbsp melted butter

Combine all ingredients in a small bowl. Mix thoroughly so there are no lumps, adding a bit of water if too thick.

Directions:

Preheat oven to 325°.

Spray two 9" x 5" loaf pans with non-stick cooking spray and set aside.

In a large mixing bowl, mash the bananas into a purée with a fork. Add the sugars and stir thoroughly.

Whisk the flour, cinnamon, baking powder, baking soda and salt in a separate bowl to combine.

Melt the two sticks of butter in the microwave, and allow to cool slightly whisking it with buttermilk, eggs and vanilla.

Add the liquids to mashed bananas and mix well. Add the dry mixture to banana batter and mix until the flour is incorporated, avoiding over-mixing.

In a small skillet, melt the remaining tablespoon of butter, add pears and cook over medium heat until the mixture browns slightly and is fragrant, stirring constantly. When cool, fold caramelized pears into batter along with walnuts until evenly distributed in batter.

Divide batter evenly in prepared baking dishes. Bake in oven for about 55-70 minutes. Bread is ready when tester is inserted and comes out clean with few crumbs. Allow bread to cool for about 5 minutes before removing from baking pan and cooling on rack.

Once cooled, make glaze. Pour spoonfuls of glaze over cooled bread. Slice and enjoy!

