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"Preserve today, Relish tomorrow"

Turn home-canned pear mincemeat into a delicious quick bread. This recipe makes two loaves – store one in the freezer or share it with a friend.

Pear Mincemeat Bread

3 cups sifted flour
1 cup sugar
 $\frac{3}{4}$ tsp allspice
 $\frac{3}{4}$ tsp cinnamon
 $\frac{3}{4}$ tsp nutmeg
 $\frac{3}{4}$ tsp salt
2 cups (1 pint) pear mincemeat
 $\frac{2}{3}$ cup canola or vegetable oil
 $\frac{1}{2}$ cup apple juice
3 eggs, beaten
 $\frac{1}{2}$ cup chopped walnuts



1. Preheat oven to 350°F. Grease and flour two 9x5" or 8x4" loaf pans.
2. In a large bowl, mix dry ingredients.
3. Stir in the remaining ingredients except nuts. Do not overmix. Fold in the nuts.
4. Divide the batter between the pans and bake for 45-55 minutes, or until a toothpick inserted into the center comes out clean.

Recipe from the kitchen of Mary Grove