**Fresh Autumn Pear Bread**
The Junior League of Boston's "More Than a Tea Party" Cookbook

- 8 tablespoons butter
- 1 cup sugar
- 2 eggs, lightly beaten
- 1 teaspoon vanilla extract
- 2 cups flour
- ½ teaspoon salt
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1/8 teaspoon ground nutmeg
- ¼ cup buttermilk or yogurt
- 1 heaping cup of coarsely chopped, firm, peeled pears

Preheat the oven to 350 degrees. Butter a 9'' loaf pan.

1) In a large bowl, using an electric mixer, cream the butter and sugar together until light and fluffy. Add the eggs and vanilla.

2) In a separate bowl, combine the flour, salt, baking powder, baking soda, and nutmeg.

3) Add flour mixture to butter mixture alternately with buttermilk, mixing gently but thoroughly.

4) Gently stir in the pears.

5) Pour batter into prepared pan. Bake for 1 hour or until cake tester inserted near the center comes out clean.

This is excellent.

Judy Wright