

# Ginger Pear Coffee Bread

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### *Bread*

2 cups all-purpose flour	2 tsps. grated lemon peel
1 cup firmly packed brown sugar	2 Tbs. lemon juice
½ cup LAND O LAKES® butter, softened	1 medium (1 cup) ripe pear, peeled, cored, cut into ½-inch pieces
2 eggs	½ cup currants or raisins
1 ½ tsps. baking powder	
½ tsps. salt	
½ cup chopped crystallized ginger	

### *Topping*

1 medium ripe pear, cored, sliced ⅛-inch	Powdered sugar
2 Tbs. firmly packed brown sugar	

Heat oven to 350°F. In large mixing bowl combine all bread ingredients except pear, currants and ginger. Beat at low speed, scraping bowl often, until well mixed (2 to 3 minutes). (batter will be stiff) by hand, stir in pear pieces, currants and ginger. Spread into greased and floured 9-inch round cake pan. Arrange pear slices in circle on surface; sprinkle with 2 Tbs. brown sugar. Bake for 40-45 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Sprinkle with powdered sugar. **YIELD:** 9 servings.