



PRINTING INSTRUCTIONS FOR RECIPE CARDS:

option 1

AVERY PRINTABLE RECIPE CARDS:

These note cards were designed for use with the Avery #8386 printable postcards. They can also be used with the Avery My Recipe Binder #19915. Simply follow your printer manufacturer's instructions for loading the cardstock in your printer. Then print on the Avery cardstock.

option 2

CARDSTOCK:

You can also print these recipe cards using cardstock. Simply load the cardstock in your printer, following the manufacturer's instructions. Then print your note cards on the cardstock. Once the note cards have printed, you can cut them out with a paper trimmer or scissors along the outline.

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Fresh Pear Bread with Asian Pears

3 large eggs

1-1/2 cups sugar

3/4 cup vegetable oil

1 teaspoon vanilla extract

3 cups all-purpose flour

2 teaspoons baking powder

2 teaspoons ground cinnamon

1 teaspoon baking soda

1 teaspoon salt

4 cups peeled finely chopped pears

1 teaspoon lemon juice

1 cup chopped walnuts



In a large bowl, combine the eggs, sugar, oil and vanilla; mix well.

In another large bowl, whisk together the flour, baking powder, cinnamon, baking soda and salt; stir into the egg mixture just until moistened.

Toss pears with lemon juice. Stir pears and walnuts into batter (batter will be thick).

Spoon into two greased 9x5-in. loaf pans. Bake at 350° for 55-60 minutes or until a toothpick inserted in the center comes out clean.

Cool for 10 minutes before removing from pans to wire racks.

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