

INGREDIENTS

½ cup	butter
1.5 cups	white sugar
3	eggs, beaten
2 tsp	vanilla extract
1.5 cups	pure pumpkin
3 cups	unbleached flour
1 tsp	baking powder
¾ tsp	baking soda
½ tsp	salt
1 tsp	cinnamon
½ tsp	cloves, nutmeg and ginger
1.5 cups	pears packed in water



PREPARATION

Cream the butter and sugar until light and fluffy.

Add beaten eggs, vanilla and pumpkin.

In a bowl sift together all the dry ingredients. Add that in to batches into the wet ingredients.

Fold pears into mixture and turn into a greased and floured bundt or loaf pan.

Set to combination steam, convection plus, 325 degrees, 40% humidity, 55 minutes.

Turn onto a rack to cool.