

PARTNER PRESS

OCTOBER 2025



Autumn Pear Bread

Ingredients

2 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/8 teaspoon ground nutmeg
1/2 cup cold butter
2 large eggs, room temperature
1/4 cup buttermilk
1 teaspoon vanilla extract
1 cup finely chopped peeled ripe pears



Directions

1. In a large bowl, combine the flour, sugar, baking powder, baking soda, salt and nutmeg; cut in butter until mixture resembles coarse crumbs.
2. Combine the eggs, buttermilk and vanilla; stir into the flour mixture just until moistened.
3. Fold in pears.
4. Spoon into 2 greased 5-3/4x3x2-in. loaf pans. Bake at 350° for 35-40 minutes or until a toothpick inserted in the center comes out clean.
5. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Reminders

We will be CLOSED
Friday, October 31st
for a Food Bank staff retreat

Warehouse hours are now
permanently 7:00 am - 3:00 pm

Please schedule within the
following windows:

Order Pickup: 8:30 am-2 pm
Order Delivery: 8 am-1 pm

NO PICK-UP

Wed, October 15th: 8am-1pm

Thurs, October 16th: 8am-10am

NO PICK-UP OR DELIVERY

Thurs, October 30th- Inventory

Friday, October 31st

*Please let us know if you need
special accommodation

**FOOD BANK**
NORTHEAST LOUISIANA

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