**Autumn Buttermilk Pear Loaf**

500 mL flour

250 mL sugar

5 mL baking powder

2 mL baking soda

2 mL salt

0.5 mL nutmeg

125 mL margarine or butter

2 eggs

60 mL buttermilk

5 mL vanilla

250 mL ripe pears, peeled & finely chopped

1. Preheat oven to 350 F. Grease and flour loaf pan.

2. In a large bowl, combine flour, sugar, baking powder, baking soda, salt and nutmeg. Make a well.

3. Cut in margarine into dry ingredients using a pastry blender.

4. In a small bowl, combine eggs, buttermilk and vanilla. Prepare pear.

5. Add wet ingredients into the dry. Stir until just moistened. Fold in pears.

6. Spoon into prepared loaf pan.

7. Bake for 50-60 minutes or until toothpick inserted in the center comes out clean.

8. Cool in pan for 15 minutes before removing. Place on cooking rack and cool completely.