

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Asian Pear Spread "No Egg" Banana Bread

Ingredients

| | |
|---------------------|--|
| ½ cup butter | ¾ jar Subarashii Kudamono Asian Pear Spread |
| ¼ cup sugar | 1 very ripe banana (ideally frozen then defrosted) |
| 1 tsp baking soda | 2 cups flour |
| 1 tsp baking powder | ½ teaspoon salt (if preferred) |

Directions

Preheat oven to 350F. Butter thoroughly one round cake pan. Mash banana in small bowl. Mix dry ingredients in large bowl. Melt butter in microwave. Mix butter with dry. Add banana – stir everything well. Stir in Subarashii Asian Pear Spread – batter will be thick. Scoop into cake pan – spreading evenly. Bake for 30 minutes at 350F. As oven temps vary, jab fork in middle of bread – if still goey – bake for 5 additional minutes. Baked bread should be stiff but moist. Slice a wedge & enjoy!

Note: Asian Pear spread acts like a natural binder (just as eggs do in baking). It's particularly flavorful in baking darker breads, cakes & cookies when out of eggs.

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