

## Subarashii Kudamono Dried Asian Pear & Walnut Bread

*Mix together in a bowl, stirring until butter melts.*

1 cup dried Asian Pears, chopped fine

½ cup sugar

¼ cup butter

¾ cup boiling water

*Once the above ingredients are cool, stir in:*

1 well-beaten egg

1 tsp baking soda

1 ¾ cup flour

½ tsp salt

½ cup chopped walnuts

*Baked in a buttered bread loaf pan at 350 degrees for approx 40 to 50 min depending upon oven efficiency.*

Slice and enjoy!

For scone fans, enjoy plain or with lemon curd or clotted cream.