

Pawpaw Bread with Maple-Black Walnut Glaze

Makes One Loaf

Ingredients

Maple-Black Walnut Glaze

- 1/2 c large black walnut pieces
- 3/4 c maple syrup
- 1 tsp vanilla extract
- 1 Earl Gray tea bag

Pawpaw Bread

- 1 c pawpaw puree
- zest and juice of one small Meyer lemon; about ¼ tsp of zest and 2 Tbs of juice
- 1/3 c butter, room temperature
- 2/3 c sugar
- 2 eggs
- 1¾ c flour
- 2 tsp baking powder
- ¼ tsp baking soda
- ¾ tsp salt



Instructions

1. Add juice and zest to pawpaw puree to help preserve color until it is added to the rest of the batter.
2. Preheat oven to 350 F. Grease and flour a bread pan, or line with parchment paper.
3. Mix together the dry ingredients: flour, baking powder, baking soda, and salt.
4. In a large bowl, beat butter and sugar together with an electric mixer until fluffy. Add eggs, one at a time, beating well after each time. Add the pawpaw puree / lemon mixture. Gradually add dry ingredients and beat until just combined. Don't overmix, or you will activate the gluten and the texture will be tough.
5. Pour the ingredients into the prepared loaf pan and bake for about 50 minutes, or until a toothpick inserted in the middle comes out clean. Allow to cool on a wire rack for five to ten minutes before removing from the pan.

While pawpaw bread is baking, prepare the maple-black walnut glaze:

1. Pour 1/3 c boiling water over tea bag and allow to steep for 10 minutes. Discard the tea bag.
2. Heat the maple syrup in a heavy bottomed pan until it begins to bubble. Stir constantly during this process so the syrup does not burn. Once the syrup starts to bubble, reduce heat and continue to stir while simmering for 10 minutes.
3. Remove from heat and carefully stir in vanilla extract and ¼ c tea. Return to low heat and bring back to a simmer. Continue to simmer another 10 minutes, then start checking for "soft-ball" stage by drizzling a small amount of syrup into a cold bowl of water; the syrup will form threads that can be rolled into a soft ball with your fingers.

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4. Remove syrup from heat and stir in black walnuts. Let the syrup continue to cool.
5. Once pawpaw bread has cooled to room temperature, gently pour the black walnut glaze over the bread. If the syrup has gotten too thick to pour, gently rewarm it on low, adding more tea to adjust the thickness as desired, and then glaze the bread.