



Spiced Pear Muffins

Serves: 24

INGREDIENTS:

Dry ingredients

- 500g plain flour
- 6 tsp baking powder
- 1 tsp salt
- 2 tsp cinnamon
- 1 tsp ground ginger
- Nutmeg a good scraping
- 160g sugar

Wet ingredients

- 2 egg beaten
- 300ml milk or water
- 180ml vegetable oil
- 360g fresh pear chopped



METHOD:

1. Preheat the oven to 190c
2. Line a muffin tray with paper or silicon muffin cases. If you are using a cupcake tray & cases, this mix will make more than 12 and they'll need less cooking time.
3. Sift the dry ingredients into a large bowl
4. Mix all of the wet ingredients together in a large jug
5. When the oven is at temperature, pour the wet into the dry and mix gently but quickly just until there are no traces of flour left. Spoon the mixture into the waiting cases and bake for 20-25 mins, or until the tops are golden brown and spring back when pressed.
6. Carefully remove the muffins from the tray and pop on a cooling rack

Once cool move to an airtight tin or to the freezer to store.