

Gingerbread Pear Muffins



Ingredients

- 2 ripe but firm pears
- 1 1/4 cups (310 mL) all-purpose flour
- 1/2 cup (125 mL) whole wheat flour
- 1/2 cup (75 mL) lightly packed brown sugar
- 1 tbsp. (15 mL) baking powder
- 1 1/2 tsp (7 mL) 5-spice powder
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) milk
- 1/3 cup (75 mL) unsalted butter, melted and cooled
- 2 tbsp. (30 mL) fancy molasses
- 1 egg

Prep. Time: 15 mins | Cooking Time: 18 mins |

Yields: 12 muffins

Preparation

Preheat oven to 375°F (190°C). Butter a muffin pan or line with paper liners.

Cut pears in half then core. Lengthwise, cut 12 very thin slices of pear; set aside.

Peel remaining pears if desired, then coarsely chop.

In a large bowl, whisk flours with sugar, baking powder, 5-spice powder and salt.

In a medium bowl, whisk milk with butter, molasses and egg.

Stir milk mixture into flour mixture just until combined. Stir in chopped pear. Spoon batter into prepared pan.

Lay reserved pear slices on muffin batter.

Bake for 18 to 22 min or until a tester inserted in center of muffins comes out clean.

Cool muffins in pan for 5 to 10 min. Transfer to a rack to cool completely.

Enjoy!!



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