

Pear and cinnamon muffins



Categories: Muffins

Authors: Andrew Walbran

Yield: 12 muffins

- Dry ingredients:
 - flour: 2 cup
 - baking powder: 2 tsp
 - mixed spice: 1/2 tsp
 - cinnamon: 2 tsp
 - sugar: 1 cup
- wet ingredients:
 - butter: 60 g
 - egg: 1
 - canned pears: 1 can
 - milk: 1/4 cup

Sift flour, baking powder, mixed spice and cinnamon. Mix sugar in.

Melt butter, add juice from pears with milk to make up to 1 cup (i.e. total amount of juice and milk together should be 1 cup), add egg. Cut pears into small pieces and add to wet ingredients. Mix wet ingredients well, then pour into dry ingredients and mix until flour is just damp.

Grease 12 muffin tins, spoon mixture evenly into them.

Bake at 200°C for about 15 minutes.
