



# SPICED PEAR MUFFINS

## INGREDIENTS

- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 stick unsalted butter, softened
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 cup whole-wheat flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 to 2 1/2 cups pears, unpeeled and diced small (2 medium pears, about 11 ounces whole)
- 1/2 cup chopped nuts
- 1/2 cup mini chocolate chips (optional)

PREP TIME: 10 MINS

COOK TIME: 20–25 MINS

TOTAL TIME: 30–35 MINS

## DIRECTIONS

**1. Heat oven to 425 degrees F. Spray the wells of a standard muffin tin with nonstick spray or place liners in the wells.**

**2. In a mixer on high speed, cream together the sugars and softened butter until fluffy, about 1 minute. Mix in the eggs one at a time until fully incorporated. Mix in vanilla extract.**

**3. In a separate bowl, whisk together the flour, baking powder, spices, and salt. With mixer on low speed, alternate between mixing in a little bit of flour mixture and a little bit of milk. Mix until flour mixture is fully incorporated. Do not overmix.**

**4. Scrape the sides of the bowl with a spatula. Add diced pears and any optional ingredients all at once and fold them into the batter.**

**5. Divide the batter between muffin cups. The batter should fill the cups and mound slightly on top. Sprinkle tops with cinnamon and sugar.**

**6. Place muffins in oven and immediately turn down the heat to 400 degrees F. Bake for 20 to 25 minutes, rotating the pan halfway through.**

**TIP: Muffins can be stored in to be enjoyed at a later time!**