

Pear-a-dise Muffins

Ingredients

- 1 cup flour
- 1 cup whole wheat flour
- 1 1/2 tsp baking soda
- 1/2 tsp cinnamon
- 1 1/2 tsp baking powder
- 1/4 tsp nutmeg
- 1/2 tsp salt
- 1 cup yogurt
- 1/4 cup oil
- 1/3 cup honey
- 1 egg
- 1 cup canned pears
- 1 tsp vanilla

Instructions

Preheat oven to 375 degrees F (190 degrees C). Butter 15 muffin cups, or line with paper liner cups.

Mix together flours, soda, baking powder, salt, cinnamon, and nutmeg. Stir pears lightly into dry ingredients.

In a large bowl, combine yogurt, oil, honey, and egg. Mix in flour mixture until just combined. Spoon into muffin cups.

Bake for 20 to 25 minutes, or until done.

Summary

Yield: 15

Source: allrecipes.com

Prep Time: 45 minutes

Category: Cakes

Cuisine: American

Tags: whole wheat flour, Honey, pears

Pear-a-dise Muffins

Notes

I sometimes do half pears and half bananas. I use fresh pairs that are getting really ripe. I also add chocolate chips into the batter once in awhile too.