

**Pear and Zucchini muffins**

**Difficulty: Easy**

**Type**: Snack

**Allergy advice: Gluten, egg**

**Serves: 15-20 small muffins**

**From the garden: Zucchini, Pears, Eggs**

**Season: Summer**

**Cuisine:**

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| **Equipment*** **2 large mixing bowls**
* **Cooks knife**
* **1 small bowl or ramekin**
* **Measuring cups and spoons**
* **Grater**
* **Wooden spoons x2**
* **Sieve**
* **2 muffin trays**
* **Paper cases**
* **2x metal spoons**
 | **Ingredients*** **3 cups SR flour**
* **¾ cup brown sugar**
* **1 ½ tsp cinnamon**
* **2 eggs**
* **¾ cup Sunflower oil**
* **1 tsp vanilla extract**
* **1 ½ cups pear, coarsely grated**

**(about 2 pears)*** **1 ½ cups zucchini coarsely grated. (about 1 Medium zucchini)**
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**What to do:**

1. **Pre-heat oven to 180 degrees Celsius.**
2. **Gather and prepare all of the ingredients as per the instructions in the ingredients list.**
3. **Line 2 muffin trays with small paper cases.**
4. **Sift the flour into a large mixing bowl. Add the brown sugar and cinnamon then mix with a wooden spoon to combine.**
5. **In a separate bowl, pour in the oil, vanilla, grated pear and zucchini. Crack the eggs separately, one at a time and add the zucchini mixture. Mix with a wooden spoon to combine well.**
6. **Now pour the wet ingredients into the dry ingredients and mix till JUST combined. Try not to overmix the mixture as this will lead to tough rubbery muffins.**
7. **Spoon the mixture evenly into the muffin trays, aim for about 20 muffins.**
8. **Bake for about 20 minutes, or till nice and golden and the muffins bounce back to the touch.**
9. **Serve and enjoy!**