

**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)** |

**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!**