

**Pear crumble muffins**

**Difficulty:** Easy

**Type**: Dessert/ snack

**Allergy advice: Gluten, Dairy, eggs**

**Serves:** about 36 small muffins

**From the garden:** Pears, eggs

**Season:** Summer/Autumn

**Cuisine: Any**

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| **Equipment**  **1 large mixing bowl**  **1 medium mixing bowl**  **1 small mixing bowl**  **Chopping boards and mats**  **Cooks knives**  **3 x 12 cup muffin trays**  **Vegetable peelers**  **Measuring cups and spoons**  **Wire cooling racks** | **Ingredients**  **3 cups S/R flour**  **1 cup caster sugar**  **2 tsp ground cinnamon**  **1 cup vegetable oil**  **1 cup milk**  **3 eggs**  **2 tsp vanilla extract**  **2 large or 3 small pears, peeled, cored and cut into ½ cm cubes**  **½ cup rolled oats**  **2 Tbsp. brown sugar** |

**What to do:**

1. Pre-heat oven to 180 degrees Celsius, and line muffin tray with paper cases.
2. Start by preparing the pears. Peel, core and chop into ½ cm pieces. Set aside until needed.
3. In the large bowl, combine the flour, caster sugar and cinnamon, stir then make a well in the centre.
4. In the medium sized bowl, whisk the eggs, oil, milk and vanilla. Now pour mixture into the flour mixture and stir until JUST combined. Remember NOT to over work the batter.
5. Now add the diced pears to the mixture by gently folding them in. Spoon the mixture into the prepared cases.
6. Combine the oats and brown sugar in the small bowl. Sprinkle a little of the oat mixture over the batter of each of the muffins.
7. Now bake for 25 minutes or until a skewer comes out clean when tested. Leave the muffins to rest for 5 minutes before gently transferring them onto a wire rack to cool.