



FROM BRIAR CREEK KITCHEN

SPICED PEAR MUFFINS

Dry Ingredients

2 Cups All Purpose Flour
1/2 Cup Packed brown sugar
2 Tsp Ginger
1 Tsp Baking soda
1 Tsp Cinnamon
1/2 Tsp Salt
1/8 Tsp Nutmeg
1/8 Tsp Cloves

Wet Ingredients

1 Egg
8 Oz Plain Yogurt
1/2 Cup Vegetable Oil
3 Tbsp Molasses

Fruit

1 1/2 Cup Chopped Pears (2 Medium Pears)
1/2 Cup Raisins
1/3 Cup Chopped Walnut

In large bowl add combine dry ingredients.

In medium bowl combine wet ingredients

Fold the wet ingredients into the dry ingredients and then fold in the fruit

Batter will be thick and lumpy

Pre-heat oven 400 degrees

Line cupcake pan with cupcake liners (16)

Fill 2/3 high with batter

Bake 25-30 minutes (30 Max)

Allow to cool completely and then remove from pan