

Pear and Granola Muffins

Ingredients

1 1/4 c Flour
1 1/2 t Baking Powder
1/2 t Salt
1/2 t Cinnamon
1/2 c Unsalted Butter (melted)
1/2 c Dark Brown Sugar
1 Egg
2/3 c Milk
1 Pear (peeled, diced)
3/4 c Granola

Instructions

- 1.Preheat oven to 350 degrees F. Spray a 12-muffin tin with cooking spray. In a large mixing bowl, microwave butter until melted. Allow to cool for 5 minutes.
- 2.Add to large bowl butter, brown sugar, eggs, and milk and mix until well combined.
- 3.In a small bowl whisk together flour, baking powder, salt, and cinnamon. Gently, mix dry ingredients with wet until you can no longer see streaks of flour.
- 4.To the bowl, add pears and 1/4 cup of granola. Mix until just combined. Fill muffin cavities 2/3rds of the way full. Sprinkle the remaining 1/2 cup of granola on the top of the muffins.
- 5.Bake muffins for 15-18 minutes. Muffins will be done when a toothpick inserted in the middle of

Pear and Granola Muffins

the muffin comes out with just a few crumbs sticking to the toothpick. Allow to cool for 5 minutes then transfer to a cooling rack.