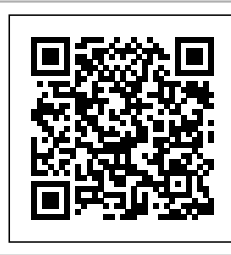


Gingerbread Pear Muffins



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Recipe by: Laura Vitale

Makes 12

Prep Time: minutes

Cook Time: minutes

Ingredients

- 1 ¾ cup of All Purpose Flour
- 2 Pears, peeled and grated
- 1/3 cup of Granulated Sugar
- 2 tsp of Baking Powder
- ¼ tsp of Baking Soda
- ¼ tsp of Salt
- 1 tsp of Ground ginger
- ½ tsp of Ground Cinnamon
- 1/3 cup of Milk
- ¼ cup of Vegetable Oil
- ¼ cup of Molasses
- ½ tsp of Orange Zest
- 1 Egg

1) Preheat your oven to 350 degrees, line a 12 piece muffin tin with liners and set aside.

2) In a small bowl, combine the flour, baking powder, ginger, cinnamon, baking soda and salt and set aside.

3) In a large bowl, cream together the oil, sugar, molasses, and egg, add the pear and orange zest and milk and mix it all together until creamy.

4) Add the dry ingredients and mix them in just until incorporated.

5) Using an ice cream scoop, fill the muffin liners and bake for about 20 to 25 minutes or until a toothpick inserted in the center comes out clean. Enjoy!

