

Honey Pear Muffins



INGREDIENTS

- 1 - 2/3 cups flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/4 tsp ginger
- 1/8 tsp cloves
- 1/8 tsp nutmeg
- 1 large egg
- 1/2 cup honey
- 2/3 cup canned milk (not sweetened)
- 1 - 1/2 tsp vanilla
- 1/2 cup vegetable oil
- 1 - 1/2 cup chopped pears
- 1/3 cup rolled oats



DIRECTIONS

- Preheat the oven to 350 degrees and line your muffin tins with paper cups, or spray the muffin tins with cooking spray.
- In the bowl of the stand mixer, blend together the dry ingredients with a fork. Make a hole in the middle of the dry ingredients.
- Add the wet ingredients, except for the pears and the oats, into the hole.
- Use the mixer to blend altogether. Beat just until the mixture is blended. Do not over beat.
- Remove the bowl from the stand and add the pears and oats. Fold them into the batter gently.
- Fill the muffin cups about 3/4 of the way up. You should get about 18 muffins. Sprinkle the tops with a little more oatmeal.
- Bake in the 350 degree oven for 20 minutes or until golden brown.