



Cinnamon and Pear Muffins

2 ½ cups of self raising flour

2 Teaspoon of Cinnamon

1 tablespoon of Caster sugar

¾ cup of milk

1 egg Lightly beaten

½ cup of Vegetable oil

¾ cup of Brown Sugar

1 teaspoon of Vanilla Extract.

2 Pears Peeled and Chopped into 2cm cubed

Method:

1. Preheat oven to 190 degrees , line muffin tins with Patty Pans
2. Combine the flour, caster sugar and brown sugar.
3. Make a well in the centre.
4. Add milk ,egg, oil and vanilla.
5. Mix until just combined, fold in the pear pieces.
6. Spoon mixture evenly into patty pans
7. Cook for 20 mins or until firm to touch.