

## **Pear and toffee muffins**

**Makes 12**

**Preparation time 10 minutes**

**Cooking time 30 minutes**

### **Ingredients**

300g self-raising flour

1 tsp baking powder

2 tsp ground cinnamon

85g golden caster sugar

250ml milk

2 eggs, beaten

100g butter, melted

2 ripe Williams or Packham pears, peeled and cut into small chunks

100g soft toffee, chopped

### **Method**

1. Heat oven to 200C/fan 180C/gas 6. Line a deep muffin tin with paper cases.
2. Mix the flour, baking powder, cinnamon and a pinch of salt together in a large bowl, and then stir in the sugar.
3. Mix the milk, eggs and melted butter in a large jug and pour into the dry mix, along with the pears and a third of the toffee pieces.
4. Stir until just beginning to combine -the batter should still be quite lumpy and have streaks of flour.
5. Divide the mixture between the cases, and sprinkle with the remaining toffee.
6. Bake for 25-30 minutes until the muffins are risen, golden and feel firm when pressed (the toffee on top will be extremely hot so be careful not to touch it).
7. Remove from the tin and place on a wire rack to cool.