

Cardamom Pear Muffins:

Preheat oven to 400°F

INGREDIENTS

Dry Ingredients

2 cups Flour
2 tsp. Baking powder
1 tsp Ground cardamom
½ tsp Salt
¼ tsp Baking soda

Wet Ingredients

2/3 Cup Granulated sugar
2 Eggs
¾ Cup Ricotta cheese
½ Cup Unsalted butter (melted)
1- ½ tsp. Vanilla extract

Additional Ingredients

1-1/2 Cups Chopped firm ripe pears (Anjou, Bosc or Comice all work well)
3 Tbs Turbinado sugar (or substitute another coarse raw sugar)

1. In a large bowl, whisk together the dry ingredients.
2. In a medium bowl, whisk together the wet ingredients.
3. Add the wet mixture to the dry mixture and stir until just blended.
4. Gently fold in the chopped firm ripe pears.
5. Divide batter equally into 12 greased muffin tins and sprinkle with turbinado sugar.
6. Bake in preheated oven for 20-25 minutes or until tops are golden and toothpick comes out clean. Let cool in pan on a wire rack for 3 minutes, then transfer muffins to the rack for cooling.

This recipe makes 12 muffins, but you can also overfill 9 tins for giant muffins. Either way, they are delicious. This recipe came from the book, *750 Best Muffin Recipes*, which is a “must have” for muffin lovers.

Hope you enjoy them.

Nancy