

MAPLE WALNUT PEAR MUFFINS

INGREDIENTS

1 1/2 cups all-purpose flour
3/4 cup sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup butter, melted and cooled slightly
1 egg, lightly beaten
2/3 cup milk
1 teaspoon maple extract
1 1/2 cups Bartlett pear, peeled, cored and diced

For the maple walnut topping

1 cup powdered sugar
4 tablespoons maple syrup
1/2 cup walnuts, chopped and toasted

Directions

Preheat oven to 400F. Grease muffin cups or line with muffin liners.

Combine flour, sugar, salt and baking powder in one bowl. In another small bowl, combine melted butter, milk, egg and maple extract. Mix this with flour mixture. Fold in pear pieces. Fill muffin cups right to the top and then let sit for 15-20 minutes (this allows the flavors to build and creates fluffier muffins).

Bake for 20 to 25 minutes in the preheated oven, or until a toothpick come out clean and they are a golden brown. Let cool for 15-20 minutes.

While the muffins are cooling, create your topping. Whisk together the powdered sugar and maple syrup until it is a drizzle-able consistency (add a bit of milk if it is too thick). Using a spoon, drizzle a bit of maple topping on each muffin and sprinkle with toasted walnuts.