



Butter Free Pear and Almond-Topped Muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 12 muffins:

- 3 small pears, chopped into small cubes
- 200g brown sugar
- 200g plain flour
- 180g yoghurt
- 2 eggs
- 3tbsp veggie oil
- 3 tbsp ground almonds
- 2 tsp vanilla essence
- 1.5 tsp baking powder
- Half tsp bicarbonate of soda
- Pinch of nutmeg
- Pinch of salt

Instructions

- 1) Sieve the flour, powder and soda into a mixing bowl. Add the nutmeg and salt and mix well.
- 2) In a separate bowl, beat the egg and mix in the yoghurt, sugar, oil, vanilla and pear.
- 3) Gradually pour the egg mixture into the dry mixture and fold until everything is blended in.
- 4) Pour into a greased muffin tray, sprinkle the almonds over the top of each one and bake at 180 degrees C for about 40 minutes.