# pecan fig muffins

NIBBLEDISH CONTRIBUTOR

## Ingredients

100 g. toasted chopped pecans
340 g. flour
2 teaspoons baking powder
pinch of salt
1 teaspoon cinnamon
170 g. sugar
4 tablespoons sirup (maple)
150 g. butter, room temperature
2 eggs
300 ml. milk
4-5 fresh whole figs, diced

## Instructions

beat sugar and butter until creamy and add eggs on at a time. add the sirup at this point. mix flour, baking soda, salt and cinnamon in a seperate bowl. pour half of the milk and half of the dry ingredients into the butter-mix - repeat with the second half until dough is mixed well. fold in pecans and fresh figs before pouring into cups. bake at 200 celcius for 15-20 minutes or until golden. almost halfway through baking you can add half a pecan on top of each muffin for deacoration.