

# Pear Muffins with Walnuts

*Makes 12*

## **Ingredients for the topping:**

- 2 tablespoons walnuts, finely chopped
- 3 tablespoons sugar
- 1/4 teaspoons ground cinnamon

## **Ingredients for the muffin:**

- 2 cups all-purpose flour
- 1/2 cup brown sugar
- 1 teaspoon cinnamon
- 1/8 teaspoon freshly grated nutmeg
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 large eggs
- 1/4 cup canola oil
- 1/2 cup buttermilk
- 1/2 cup yogurt
- 1 teaspoon vanilla extract
- 2 ripe pears, peeled, cored, and chopped



## **Instructions**

1. Preheat the oven to 350°F.
2. Line a 12-cup muffin tin with baking cups or lightly grease each with butter or cooking spray.
3. Combine the walnuts, sugar, and cinnamon in a small bowl and set aside.
4. In a large bowl, whisk together flour, sugar, cinnamon, nutmeg, baking powder, baking soda, and salt. In another bowl, mix together the eggs, oil, buttermilk, yogurt, and vanilla. Add the wet ingredients into the flour mixture, stir until almost combined, and fold in pears.
5. Spoon the batter into the prepared muffin cups. Sprinkle the muffins with the topping mixture. Bake until golden and a toothpick inserted in the middle comes out clean, 20-25 minutes. Let the muffins cool in the pan for 5 minutes before turning them out onto wire rack to cool.