

PEAR AND CHOCOLATE MUFFINS



Preparation : 10 min - **Resting :** - - **Cooking :** 20-25 min - **Equipment :** moules à muffins

Ingredients : 10 muffins

- 100 g chocolate chips - 3 eggs - 1 pot yoghurt (125g) - 3 pots plain flour - 4 pear halves in syrup - 1 level tbsp baking powder - 1 pot vegetable oil - 2 pots caster sugar

1. Preheat your oven to 180 °C (gas mark 4).
2. Using the yoghurt pot to measure out the ingredients, put the eggs, yoghurt, oil and sugar in the bowl with the metal blade. Blend for 20 seconds.
3. Add the flour and baking powder. Blend for a further 20 seconds. If necessary, scrape the mixture off the bowl walls with the spatula.
4. Add the pear halves, cut into large pieces, and the chocolate chips. Pulse twice.
5. Butter the muffin tins and dust with flour.
6. Divide the mixture between the tins, filling them no more than three-quarters full.
7. Bake for about 20-25 minutes.

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