

Pear Nutella Muffins

12 Servings



**Pacific Northwest
Canned Pears**
Always ripe. Always ready.

Ingredients

1 (15-ounce) can Pacific Northwest Canned Pears, halves or slices, in juice, drained
1-3/4 cup unbleached all-purpose flour
2 tablespoons cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
1-1/4 cups Nutella hazelnut spread, divided
1/2 cup vanilla yogurt
1/2 cup granulated sugar
1/4 cup canola or vegetable oil
2 large eggs
1-3/4 cup confectioners sugar
3/4 cup (1-1/2 sticks) unsalted butter, at room temperature

Method

Preheat the oven to 325 degrees F. Line a 12-cup muffin pan with paper liners and set aside. Dice the drained pears and combine them with 1/2 cup of the Nutella; set aside.

In a medium-size mixing bowl, stir the flour, cocoa powder, baking powder and baking soda together. In another bowl, mix the yogurt, sugar, oil and eggs. Add the wet ingredients to the dry, stirring to combine well before folding in the pear/Nutella mixture.

Divide the batter evenly between the lined muffin cups and bake 20 to 25 minutes, or until a knife or skewer inserted in the center comes out clean. Remove from the oven and allow to cool slightly while you make the glaze.

To make the glaze, combine the confectioners sugar, butter and remaining Nutella, adding water until it is a spreadable consistency. Glaze the muffins while they are still warm and serve immediately. Alternately, omit the glaze and serve the muffins inverted, with the bottom facing up, and sprinkled with flaky salt.

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Nutrition

<i>Calories</i>	<i>794</i>
<i>Fat</i>	<i>43g</i>
<i>Cholesterol</i>	<i>152mg</i>
<i>Sodium</i>	<i>308mg</i>
<i>Carbohydrate</i>	<i>96g</i>
<i>Dietary Fiber</i>	<i>4g</i>
<i>Protein</i>	<i>8g</i>