

Nutella Pear Muffins

24 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

6 cups Pacific Northwest Canned Pears, diced, in juice, drained
3-3/4 cups Nutella hazelnut spread
2-1/4 cups unbleached all-purpose flour
4 tablespoons baking powder
1/3 cup cocoa powder
2-1/4 cups granulated sugar
1-1/2 cups vanilla yogurt
1 cup canola or vegetable oil
12 large eggs
5-1/4 cups confectioners sugar
18 ounces unsalted butter at room temperature

Method

Preheat the oven to 325 degrees F. Line 2 jumbo muffin tins with paper liners and set aside. Mix the pears with 1-1/2 cups

of the Nutella and set aside.

Sift the flour, cocoa powder and baking powder together into a mixing bowl. In another bowl, mix the sugar, yogurt, 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.

Servings

Makes 24 servings, one large muffin each

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>