



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Pear Banana Muffins

Makes 24 muffins

Ingredients

STREUSEL TOPPING

1 cup all-purpose flour
1 cup lightly packed brown sugar
1 tablespoon ground cinnamon
1 cup butter, cold, cut in small pieces
1-1/2 cups rolled oats

MUFFINS

2 cups Pacific Northwest Canned Pears, diced, in juice,
drained and juice reserved
2 cups mashed bananas
1 teaspoon ground cloves
5 pounds all-purpose baking mix

Method

To make the streusel topping, combine flour, sugar, and cinnamon in a bowl. Add the butter pieces and, using your hands or a pastry blender, incorporate the butter until the pieces are pea-sized and smaller. Add the oats, stir to combine, and set aside.

Preheat the oven to 350 degrees F. In a large bowl, mash the 2 cups of diced pears with a fork. Add the mashed bananas, 2 cups of the reserved pear juice, and 3 cups of water into the same bowl. (If there isn't enough pear juice to make 2 cups, make up the difference with water.) Add the muffin mix and stir until well combined.

Use a #10 scoop to fill two lightly greased or paper-lined muffin pans holding one dozen each. Sprinkle the tops with streusel and bake 15 to 18 minutes or until light golden brown around the edges.

Servings

Makes 24 muffins

Nutrition

<i>Calories</i>	284
<i>Fat</i>	11g
<i>Saturated Fat</i>	4g
<i>Cholesterol</i>	11mg
<i>Sodium</i>	635mg
<i>Carbohydrates</i>	41g
<i>Fiber</i>	2g
<i>Sugar</i>	7g
<i>Protein</i>	4g
<i>Calcium</i>	95mg
<i>Iron</i>	2mg
<i>Potassium</i>	137mg

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