



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

# Pear Banana Muffins

Makes 12 muffins

## Ingredients

### STREUSEL TOPPING

1/4 cup all-purpose flour  
1/4 cup lightly packed brown sugar  
3/4 teaspoon ground cinnamon  
1/4 cup butter, cold, cut in small pieces  
6 tablespoons rolled oats

### MUFFINS

1/2 cup Pacific Northwest Canned Pears, diced, in juice, drained and juice reserved  
1/2 cup mashed banana  
1/2 cup reserved pear juice  
3/4 cup water  
1/4 teaspoon ground cloves  
1-1/4 pounds all-purpose baking mix

## Method

To make the streusel topping, combine the 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. Mash the 1/2 cup diced pears with a fork. Add the mashed bananas, 1/2 cup of the reserved pear juice, and 3/4 cup water into the same bowl. (If there isn't enough pear juice to make 1/2 cup, make up the difference with water.) Add the muffin mix and stir until well combined.

Fill the cups of a lightly greased, or paper-lined standard 12-cup muffin pan. Sprinkle the tops with streusel and bake 15 to 18 minutes or until light golden brown around the edges.

## Servings

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## Nutrition

Calories	262
Fat	9g
Saturated Fat	3g
Cholesterol	4mg
Sodium	616mg
Carbohydrates	41g
Fiber	2g
Sugar	7g
Protein	4g
Calcium	94mg
Iron	1mg
Potassium	135mg

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