

Barnsley Museums Festival: Pear Muffins

Did you know there have been people milling flour at Worsbrough Mill in Barnsley since the 17th Century? Imagine all the cakes and biscuits people have made with the flour! Why not make your own fruity muffins?



You will need:

For the muffins
2 eggs
300g self raising flour
Plus flour for dusting pears and apples
1-1.5 tsp ground ginger
1-1.5 tsp ground cinnamon
100g soft light brown sugar
40g caster sugar
100ml oil
180ml milk
2 apples
2 pears

For the butter cream
Half can of pears in juice
- chopped
4 oz of butter
3 tsp syrup/maple
1/2 tsp ground cinnamon
1/2 tsp of ground ginger



Preheat your oven gas mark 6/200c or 180c fan assisted.
Crack two eggs in a bowl and check for shell.



Pour in the oil and the milk and mix well with a whisk.



Add the flour and the spices. Mix well.



Peel core and chop the apples and pears into small pieces. Add to the second bowl and coat with a dusting of flour. Add the coated fruit to the batter mix and stir together.



Line a muffin tin with bun cases. Spoon the mixture into the cases.....filling 3/4 full. Batter makes 12 muffins. Bake for 20 mins. Leave to cool before decorating.



To make the butter cream
Place the butter, sugar and spices in a bowl. Add the chopped tinned or cooked pear and mix well. Cut out a small piece of the muffin from the top of the muffin. Fill with butter cream and replace with the top of the muffin.