

## Chunky Pear and Applesauce Muffins

<b>Equipment</b>	<b>Ingredients</b>
Electric mixer	¼ cup unsalted butter
Chopping board & knife	½ cup sugar
Measuring cups & spoons	¾ cup applesauce
Mixing bowl and spoon	2 eggs
Muffin tins	1 teaspoon vanilla extract
	1 teaspoon salt
	2 teaspoons baking powder
	2 teaspoons Chinese five spice
	2 cups all-purpose flour
	1 whole large, ripe pear
	2 tablespoons brown sugar

### **How TO MAKE IT:**

- 1 Preheat the oven to 200oC.
- 2 Using an electric mixer, beat the butter and sugar together until the butter is thoroughly mixed in, then add the applesauce, eggs and vanilla. Mix until smooth. Add the salt, baking powder and five spice, then slowly add in the flour until just combined.
- 3 Dice the pear into small chunks and fold into the mixture. Then scoop the batter evenly into the prepared muffin tins. Sprinkle the top with a little brown sugar.
- 4 Bake for 14-20 minutes until the tops are dome-shaped and a toothpick inserted into the centre comes out clean. Cool for 3-5 minutes before removing from the muffin tin.