Pear and chocolate muffins

Ingredients (makes between 10 and 12 muffins)

- 125ml light olive or vegetable oil
- 175g light brown sugar
- 2 Pears peeled and coarsely grated pear
- 2 eggs
- 175g self-raising flour
- 1 teaspoon baking powder
- 50g chopped dark chocolate
- 1 teaspoon ground cinnamon
- 1 tablespoon apple juice

1. Preheat the oven to 180°C (350°F/Gas 4)
2. In a large bowl whisk the oil and the sugar together
3. Separate the eggs one at a time, and then whisk the yolks into to the mixture, followed by the apple juice.
4. Peal and grate the pear.
5. Roughly chop the chocolate.
6. Fold the grated pear and the chopped chocolate into the mixture.
7. In a separate bowl stir the flour, baking powder and cinnamon together. Sift and then stir them into the mixture.
8. Whisk the egg whites in another bowl until they are stiff, and then fold them into the mixture.
9. Divide the mixture between the prepared muffin cases.
10. Bake the muffins for 20 minutes, or until risen and golden.
11. Remove the muffins from the oven and let them cool in the muffin tray.