

heute gibt es...

Pear Chocolate muffins



Ingredients:

- 160g Butter
- 100g sugar
- 1 Päckchen Vanille Zucker
- 3 eggs
- 225g Mehl
- 2 tsp baking powder
- Cocoa 1TL
- 2 ripe pears
- 50g chocolate drops
- some liquid chocolate and pear pieces for decoration

Preparation:

1. Add the butter with the sugar and vanilla sugar in a bowl and beat for about 5 minutes until fluffy.
2. The eggs add one by one and mix well.
3. Add the flour, baking powder and cocoa into another bowl and mix.
4. Now enter the dry ingredients while stirring slowly to butter mixture, so that a homogeneous mass.
5. In the meantime the oven to 180 ° C (fan) Preheat.
6. Peel the pears, cut into cubes, add together with the chocolate drops to the dough and stir with a spoon.
7. Then pour the batter into a greased muffin tin and bake for about 20-30 minutes in the oven. test with a stick or toothpick if the muffins are baked all the way through!
8. Depending on your taste so enjoy or decorate for example, with a chocolate icing and a pear slice.



