Pear, Ginger and Honey Muffins

Dry Ingredients

250g plain flour

200g caster sugar

2 tsp baking powder

2 tsp ginger

1 tin of pears

Wet Ingredients

125 ml oil

2 eggs

50 ml juice from pear tin

Splodge of honey

Method

1. Preheat the oven to 200ºC / gas mark 6.
2. Mix dry ingredients in a bowl.
3. Mix wet ingredients in a jug.
4. Add wet ingredients to dry ingredients and combine quickly with a fork.
5. Divide between 12 muffin cases and bake for 20 minutes until golden.

Also nice sprinkled with some Demerara sugar before baking.

Yield - 12