

NASHI CRUMBLE MUFFINS

Equipment needed –

Measuring spoons, measuring cups, vegetables peelers, pastry brush, sieve, measuring jug, small knife, chopping board, large bowl, small bowl, whisk, muffin tins and 3 platters.

Ingredients from the Garden –

- 3 nashi pears
- 4 eggs

Ingredients from the Pantry –

- 4 cups of self-raising flour
- 1 ½ cups of sugar
- 2 teaspoons of ground cinnamon
- 2 teaspoon of ground nutmeg
- 1 cup of vegetable oil
- 1 cup of buttermilk
- 2 teaspoons of vanilla
- 2 tablespoons of demerara sugar
- 4 tablespoons of rolled oats
- Oil spray

What to do –

1. Preheat the oven to 180°C. Grease the muffin tins with oil spray and set aside.
2. Peel the nashi pears and cut into 1 cm pieces and set aside.
3. Measure out the flour and sift into a large bowl. Measure out the sugar and add to the large bowl.
4. Measure out the cinnamon and nutmeg and add to the large bowl. Make a well in the centre.
5. Measure out the oil into a measuring jug.
6. Measure out the buttermilk and add to the jug with the oil.
7. Measure out the vanilla and add to the jug.
8. Crack the eggs into the jug, and whisk to combine.
9. Add the egg mixture into the flour mixture and mix to combine.
10. Add the nashi pears and fold to combine.
11. Spoon the mixture into the prepared muffin tins.
12. Meanwhile combine 2 tablespoons of demerara sugar and 4 tablespoons of rolled oats into a small bowl. Sprinkle over the muffins and bake for 25 minutes or until a skewer inserted in the middle comes out clean.
13. Cool on a wire rack. Divide amongst 3 serving platters and serve.

Serves –

- 28 students.

