

CHOCOLATE MUFFINS WITH PEARS AND CARDAMOM

As it gradually gets colder outside and the days start to get shorter, I change summer fruit pies for chocolate desserts and sourdough. And so, it remains throughout the autumn and winter season.

This recipe again belongs to the category of simple and quick recipes. But is still great. Muffins are beautifully juicy and fluffy. I also use the basic recipe for baking cupcakes for weddings or birthdays and I must say that they are very popular.

And this autumn version is also perfect. Pears go well with chocolate.

And a few more tips:

- You don't just have to cut the pear. Grate coarsely and mix directly into the dough.*
- Use pear jam.*
- Dried pears pre-soaked in rum will also be great.*

INGREDIENTS

12 bigger muffins

250 g all-purpose flour
200 g granulated sugar
50 g cocoa powder
1 tsp of baking powder
250 g very softened butter
4 eggs
150 ml milk (or sour cream)
1/2 tsp cardamom

50 g chocolate 70 %
2 smaller pears

butter and all-purpose flour to grease muffin tins or paper muffin cups

INSTRUCTIONS

1. Peel the pears and cut them into small cubes.

2. Preheat the oven to 170°C. Grease the muffin tin with butter and sprinkle it with flour or line it with paper cups.
3. Mix all the ingredients for the batter (except chocolate and pears) in a bowl and beat into a smooth, thicker batter (either with a hand mixer or in a food processor).
4. Cut the chocolate into smaller pieces and mix it lightly into the dough.
5. Fill 1/3 of the paper cups with the dough. Put part of the pears and cover them with dough so that they are filled 2/3 of the cups.
6. Place in the oven and bake for 20-25 minutes (baking time will depend on the size of the muffins).
7. Let it cool completely.