

## LEMON, PEAR & POPPY SEED MUFFINS

<i>Ingredients</i>	<i>Equipment</i>
<b>2 Cups Plain Flour</b>	<b>Large Mixing Bowl</b>
<b>1 Tablespoon Baking Powder</b>	<b>Large Mixing Jug</b>
	<b>Whisk</b>
<b>3 Tablespoons Poppy Seeds</b>	<b>Wooden Spoon</b>
<b>1 Lemon Juiced &amp; Zested</b>	<b>Juicer Zester</b>
<b>1 Cup Sugar</b>	<b>Grater</b>
<b>3 small Pears</b>	<b>Cup &amp; Spoon Measures</b>
<b>2 Eggs</b>	
<b>½ Cup Oil</b>	
<b>¾ Cup Yoghurt</b>	

### *What to do*

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Combine the flour, baking powder, sugar and poppy seeds and mix well.**
- 4. Grate the pears, leaving the skin on.**
- 5. Zest the lemon.**
- 6. Whisk together the oil, eggs, yoghurt and lemon juice and lemon zest, slowly mix it in the flour mixture until well combined.**
- 7. Add the grated pear and mix well.**

**8.  $\frac{3}{4}$  fill the cup cakes with the dough and bake for 15-20 minutes in a 200° oven.**