

# Pear, Raspberry and Ricotta Muffins

*Swick*

Serves 1 | Active Time: 40 minutes | Total Time: 1 hour

## Chef's Notes

Like most baked goods, these muffins are best when baked and eaten on the same day.

### Step 1: Gathering the Dry Ingredients

- 2 1/2 cups all-purpose flour
  - 3/4 cups packed brown sugar
  - 2 tsp baking powder
  - 1/4 tsp baking soda
  - 1/2 tsp salt
  - 1/2 cup granulated sugar
- To start, measure out all of the ingredients. Sift all of the ingredients into a large bowl and set aside.

### Step 2: Gathering the Wet Ingredients

- 4 tbsp unsalted butter
  - 2 large eggs
  - 1 cup full-fat ricotta
  - 3/4 cup buttermilk
  - 1 tsp vanilla
  - 1/4 tsp lemon zest
- First melt the butter and let cool to room temperature.
- Measure all of the wet ingredients and let them also come to room temperature before starting.

### Step 3: Preparing the Fruit

- 3/4 cup fresh raspberries
  - 3/4 cup diced pear
  - 1/2 lemon
- First wash the raspberries and set on a paper towel to dry thoroughly.
- Peel and core the pear. Cut the pear into about 1/2" -inch cubes. Place into a bowl and squeeze the lemon juice over top. Toss gently to coat to prevent the pears from turning brown.

### Step 4: Preparing the Muffin Tin

- unsalted butter (if needed)
- To start, preheat your oven to 350° F (175° C).
- If your muffin tin is not non-stick, grease the tin with a light coating of butter or cooking spray and set aside.

## Step 5: Mixing the Wet Ingredients

Before mixing, make sure all of the other wet ingredients are at room temperature.

In a medium-sized bowl, whisk the eggs and ricotta together until smooth. Whisk in the buttermilk, vanilla, lemon zest and butter.

## Step 6: Mixing the Batter

To mix the batter, pour the wet ingredients into the dry ingredients. Using a rubber spatula, fold the mixture together. Do not over mix. It's okay to still see some dry flour in the batter.

## Step 7: Adding the Fruit

Add the fruit to the batter and gently fold to incorporate. During the final folding, any dry ingredients will be fully mixed in.

## Step 8: Filling the Muffin Tin

Once the fruit has been folded in, immediately divide the batter evenly between the 12 muffin cups.

## Step 9: Adding Almonds and Baking

- 1/4 cup slice almonds (optional)
- Quickly sprinkle the muffins with the sliced almonds, if desired, and place directly into the oven. Bake for approximately 20 to 25 minutes, or until lightly browned and a skewer inserted into the middle comes out clean.

## Step 10: Cooling and Serving the Muffins

Once done, let the muffins cool for at least 15 minutes in the tin. Remove and serve. These are great when served just a bit warm.

## Step 11: Optional Filling

These muffins can be filled with a variety of berries and/or apples.