
Chocolate-Pear Muffins

The Essential Southern Living Cookbook

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 35 minutes

1 cup unsalted butter, softened
1 cup granulated sugar
1/2 cup packed light brown sugar
2 large eggs
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1/2 cup unsweetened cocoa
1 1/2 tablespoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon Kosher salt
3/4 cup whole buttermilk
2 medium (2 cups) Anjou pears, peeled and chopped
1 1/4 cups semisweet chocolate chunks

Preheat the oven to 350.

Beat the butter and sugars with an electric mixer on medium speed until light and fluffy, about 4 minutes. Add the eggs, one at a time, beating on low just until combined after each addition. Add the vanilla and beat just until smooth.

In a large bowl, whisk together the flour, cocoa, baking powder, baking soda and salt. Alternately add to the butter mixture in thirds with the buttermilk, beginning and ending with the flour mixture, beating on low just until combined after each addition.

Fold in 1-3/4 cups of chopped pears and one cup of chocolate chunks. Divide the batter among two twelve-cup muffin pans lined with paper baking cups. Sprinkle the tops with the remaining 1/4 cup of chocolate chunks and 1/4 cup of chopped pears.

Bake in the preheated oven until a wooden pick inserted in the center of the muffins comes out with moist crumbs, 25 to 30 minutes. Cool in the pans on wire racks for 15 minutes. Remove the muffins to wire racks to cool completely, about 30 minutes.

Yield: 2 dozen muffins

Bread, Muffins

Per Serving (excluding unknown items): 4402 Calories; 201g Fat (40.7% calories from fat); 60g Protein; 598g Carbohydrate; 22g Dietary Fiber; 920mg Cholesterol; 4001mg Sodium. Exchanges: 17 Grain(Starch); 3 Lean Meat; 37 1/2 Fat; 22 1/2 Other Carbohydrates.