chattavore

STICKY PEAR-PECAN MUFFINS (ADAPTED FROM ONE-BOWL BAKING BY YVONNE RUPERTI)

makes 12
prep time: 20 minutes
cook time: 20 minutes

WALNUT TOPPING::
- 6 tablespoons unsalted butter, melted
- 1/4 cup plus 2 tablespoons firmly packed brown sugar (light or dark)
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 1/4 cup maple syrup
- 1 cup toasted chopped walnuts

MUFFINS:
- 8 tablespoons unsalted butter, softened
- 1/2 cup granulated sugar
- 3 tablespoons packed brown sugar (light or dark)
- 1/2 teaspoon salt
- 1 large egg plus 1 egg yolk
- 2/3 cup sour cream
- 2 teaspoons vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 cup toasted chopped walnuts
- 1 large pear, cored and chopped

1. Preheat the oven to 375 degrees. Line a 12-cup standard muffin tin with paper liners. Do NOT skip this step!
2. Make the topping: stir the butter, brown sugar, salt, cinnamon, and maple syrup together until smooth. Stir in the walnuts. Divide the topping among the 12 muffin cups.
3. Make the muffin batter: Whisk the butter, granulated sugar, brown sugar, salt, egg and yolk, sour cream, and vanilla until well-combined. Add the flour, baking powder, and baking soda and stir just until moistened-do not overmix. Fold in the pear and walnuts.
4. Divide the muffin batter among the prepared cups. Bake for 18-20 minutes or until the muffins are golden and a toothpick inserted in the center comes out dry or with only crumbs sticking to it.
5. Allow the muffins to cool in the pan for ten minutes. Remove from the pan and flip upside down onto a serving platter. Immediately remove the muffin liners (don't wait for this or the mixture will harden). Serve warm. If any are left, refrigerate.