Pear and cinnamon muffins

- 6 cups plain flour
- 3 tsp baking powder
- 4 tsp cinnamon, plus ½ extra to dust
- 1 ½ cups sugar
- 6 eggs, lightly beaten
- 3 cups milk or soy
- 2 cups olive oil
- 4 pears
- nutelex
- 3 tbs icing sugar

1. Preheat oven to 200 degrees Celsius or 180 degrees Celsius fan.
2. Wash, peel and chop pears into 1cmish cubes. Set aside.
3. Combine flour, baking powder and cinnamon in a bowl.
4. Stir in sugar.
5. Fold through egg, milk and oil until just combined.
6. Gently fold thru 2/3 of the pear.
7. Lightly grease 3 muffin trays with nutelex.
8. Spoon mixture into trays and top each muffin with remaining pear.
10. Cool for 5 mins in pan before turning out onto a wire rack to cool completely.
11. Mix icing sugar and cinnamon and lightly dust muffins.

Note: you can use any other fruit you like, such as kiwi fruit or apple.