

# KITCHEN AFFAIRS

*for the serious cook*

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## CHOCOLATE-TOPPED GINGER PEAR MUFFINS

(Serves 12)

*Recipe courtesy of Stephen Lee, Louisville, KY* [www.herbmeister.com](http://www.herbmeister.com)

1½ cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1 teaspoon dried ground ginger  
¼ teaspoon salt  
¼ cup sorghum  
¼ cup unsalted butter, melted  
¼ cup packed brown sugar  
1 large egg  
½ cup boiling water  
2 small pears, not peeled, with seeds and cores removed and cut into 6 wedges each  
3 ounces bittersweet chocolate, cut 12 pieces  
Coarse sugar

Preheat an oven to 350° F. Well-grease and flour a standard 12 muffin cup pan and set aside.

Using a large bowl combine the flour, baking powder, baking soda, cinnamon, ginger and salt. In a second bowl whisk together the sorghum, butter, brown sugar and egg and pour this into the flour mixture. Stir just until combined, then whisk in the boiling water.

Divide the batter evenly among the prepared muffin cups. Add 1 pear wedge to each, laying it gently onto the batter and press down lightly; it will sink into the cupcake naturally.

Put into a hot oven and bake until a cake tester comes out clean, about 16 minutes. Sprinkle with coarse sugar and lay a chocolate chunk on top. Allow to cool for 10 minutes in the pan on a rack..

Smooth the chocolate around the top of each muffin and remove the muffins from the pan. Allow to cool completely on a rack.