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Chef Hugo's Fresh Fruit Muffins



Photo Susie Iventosch

Pour batter into prepared or paper-lined muffin tins and bake until centers are done and a cake tester comes out clean. Cooking time will depend upon the size muffins you make, and also whether you use pure convection, convection-bake, or a regular bake setting on your oven. Muffins should be golden-brown on top and done in the center, when ready. I used convection-bake and found it took almost 30 minutes for the larger muffins, and 20-25 for the regular sized muffins.

*For information on converting from conventional to convection ovens here is a good website:
http://www.broilking.com/convection_cooking.html

(Yields approximately 16-18 giant muffins, or 24-26 regular sized muffins)

INGREDIENTS

4 cups flour

1 cup white sugar

2 1/2 cups brown sugar

2 tablespoons baking powder

Pinch of salt and cinnamon

1 cup milk

1 cup canola oil

5 eggs, beaten lightly

1 1/2 cups fruit of choice (berries, peaches, nectarines, apples, etc.)

DIRECTIONS

Preheat oven to 325F on *convection, or 350F for conventional oven.

Place all dries in a large mixing bowl and mix well. In a separate bowl, whisk oil, milk and eggs. Pour egg mixture into dry mixture and stir until well integrated. Fold in fruit. (If using berries use whole and if using larger fruit, cut into small pieces.)

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