**Pear and Granola Muffin (yield 6)**

125 mL all-purpose flour

95 mL whole wheat flour

5 mL baking powder

1 mL salt

1 mL cinnamon

1. egg

95 mL brown sugar

60 mL plain low-fat yogurt

1. L margarine, melted

1 pear, peeled and cut into ¼ inch dice

*Topping*

65 mL granola

30 mL flour

30 mL brown sugar

0.5 mL salt

25 mL margarine

1. Preheat oven to 400 F. Grease 6 muffin cups in a muffin tin and set aside.
2. In a small bowl, combine topping mixture together. Rub together with fingertips until clumps form.
3. In a large bowl, combine flours, baking powder, salt and cinnamon.
4. In a separate bowl, combine egg, brown sugar, yogurt, melted margarine.
5. Make a well in the dry. Add wet to dry all at once; stir until just moistened. Carefully fold in pear.
6. Divide evenly into 6 greased cups. Evenly sprinkle topping on each muffin.
7. Bake for about 20 minutes or until done (golden brown, pulls away from the sides, toothpick comes out clean, bounces back when tapped).
8. Cool in pan for 5 minutes before removing from tin.