

Easy Pineapple Ginger Muffins with Candied Fruit

Ingredients:

- 1 – 3/4 cups of sifted flour
- 1/4 cup of sugar
- 2 teaspoons of baking powder, leveled
- 2 large eggs
- 4 tablespoons of canola oil
- 3/4 cup of milk
- ½ cups of candied [Paradise Fruit Co.](#) ginger, diced
- ½ cups of candied Paradise Fruit Co. pineapple, diced



Directions:

1. Preheat your oven to 350-degrees.
2. Sift together: flour, baking powder and sugar in a large mixing bowl.
3. In another smaller mixing bowl or large measuring cup, add the eggs, oil and milk.
4. Mix gently with a fork or large spoon and gently incorporate the wet ingredients with the dry ingredients only until moistened.
5. Spoon in your lined or well-greased muffin pans and bake at 350-degrees for about 20 minutes.
6. Test with a toothpick, cake tester or slender knife to see if anything sticks for determining doneness.
7. Serve warm.
8. ENJOY!

A recipe of Mary Balandiat of <https://www.beautycookskisses.com/>