



GIFT IDEAS



Give From The Heart Of Your Kitchen

(NAPSA)—The next time you want to present a present, you can make it a tasteful one that can be enjoyed today, tomorrow, or even a month from now. Create a beautiful package full of everything needed to make delicious Home-made Pear and Blueberry Muffins. This is an easy and creative gift that can brighten any kitchen.

GIFT SUPPLIES:

- 1 blank recipe card
- 1 basket or mixing bowl, 12 to 16 inches in diameter
- 1 pretty cloth napkin
- 1 package (18½ ounces) blueberry muffin mix
- 1 can (15 ounces) Bartlett pear halves or slices
- 2 half-dozen muffin tins
- 1 package paper muffin cups
- 1 wooden mixing spoon

Fill out blank recipe card with Homemade Pear Blueberry Muffin recipe (following). Remove muffin mix packet from box and cut the baking instructions from the box. Wrap packet and baking instructions in gift paper or a gift bag. Line basket or mixing bowl with cloth napkin. Arrange recipe card, wrapped package of dry muffin mix, can of Bartlett pears, muffin tins, paper muffin cups and mixing spoon into basket or mixing bowl. Wrap entire gift and tie with ribbon.



Pair pears and blueberries for a doubly delightful treat that's fun to create and makes a great gift.

HOMEMADE PEAR BLUEBERRY MUFFINS

- 1 can (15 ounces) Bartlett pear halves or slices
- 1 package blueberry muffin mix

Drain pears; cut into ¼-inch pieces and set aside. Prepare muffin mix according to package directions. Fold pears into batter. Place paper muffin cups into muffin tins. Spoon batter into muffin cups, filling ¾ full. Bake at 400° F 20 to 25 minutes or until toothpick comes out clean. Cool on wire rack. Makes 12 muffins.

Nutritional Information (Per serving 1 muffin): Calories 218, Protein 4g, Carbohydrate 33g, Fiber 0g, Fat 8g, Cholesterol 36mg, Sodium 221mg

More creative recipes using canned pears are available at www.eatcannedpears.com.