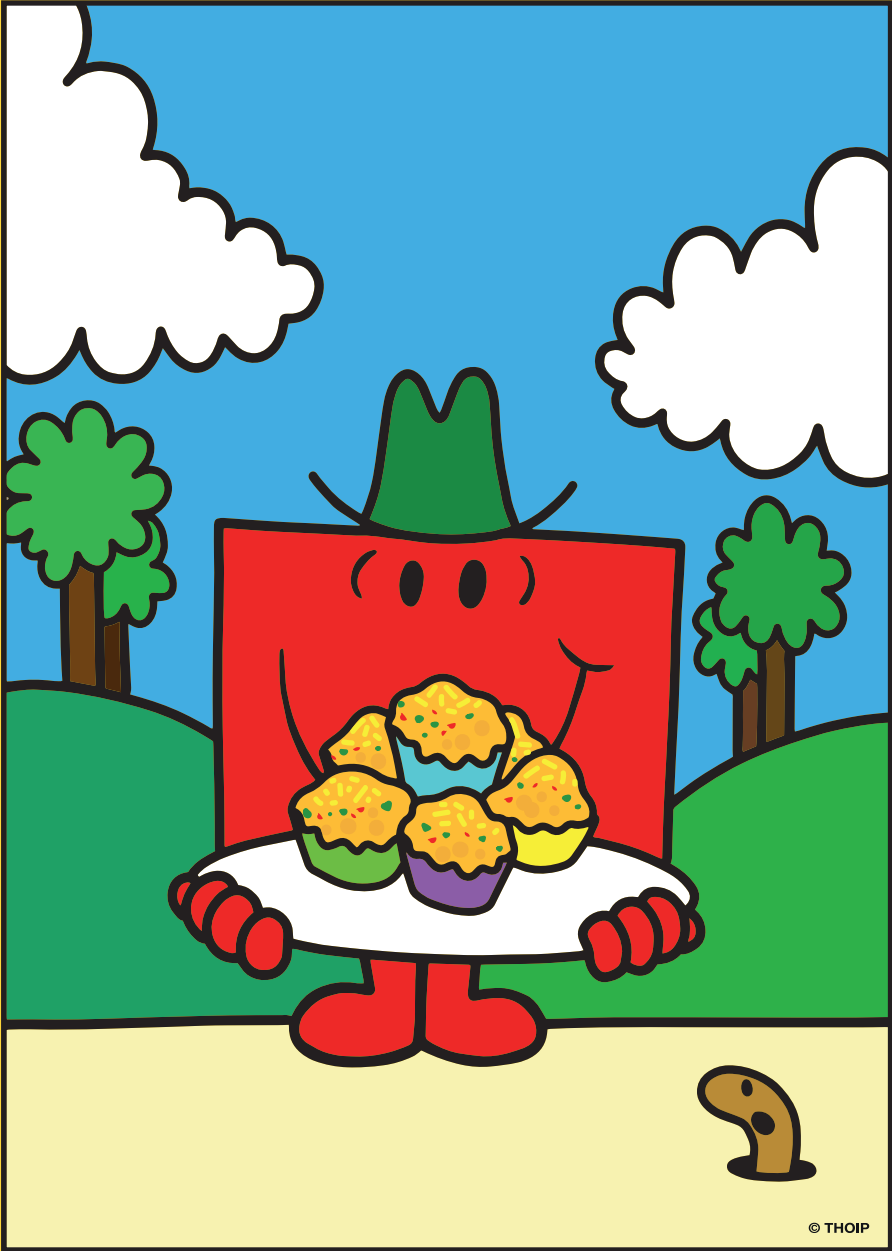


SAVOURY CHEESE MUFFINS



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MR. MENTM
LITTLE MISSTM



Savoury Cheese Muffins

Prep Time : 20 Mins

Cook Time : 20 - 25 Mins



Equipment

- Tablespoon
- Teaspoon
- Cheese grater
- Muffin tin
- 2-4 Muffin cases
- 2 Mixing bowls
- Fork
- Sieve

Ingredients

- 1 large egg
- 2 tbsp natural yoghurt
- 3 tbsp vegetable oil
- 3 tbsp strong cheddar cheese, grated
- 1 tsp worcestershire sauce (optional)
- A pinch of mustard powder
- A pinch of cayenne pepper
- 2 tbsp sweetcorn
- Handful of mixed chopped sweet peppers
- Fresh herbs chopped (chives, parsley or coriander)
- 3-4 tbsp self raising flour
- $\frac{1}{4}$ tsp baking powder



Eggs are a good source of vitamin D!



Method

- 1 Preheat the oven to **200°C** or **Gas Mark 6**.
- 2 Crack the egg into a mixing bowl and **whisk well** with a fork.
- 3 Add the yoghurt, vegetable oil, grated cheese and worcestershire sauce and **whisk well**.
- 4 Add the self raising flour, baking powder, mustard powder, cayenne pepper to the bowl and mix all the ingredients to make a **very thick batter**. Add the sweetcorn, mixed chopped sweet peppers, chopped herbs for extra colour and flavour.
- 5 Divide the mixture between the muffin cases and bake in the preheated oven for **20-25 minutes** until the muffins are **golden** and **springy** to the touch. You can test to see if the muffins are cooked by inserting a sharp knife into the centre of the muffin; if it comes out clean and not sticky then the muffins are cooked.
- 6 Remove the muffins from the oven and **leave to cool** for a few minutes in the tin then transfer to a wire rack and allow the muffins to cool completely before eating.

