

Cheese and herb muffins

MAKES: 12

INGREDIENTS



Cooking spray



1½ cup self-raising flour



1 tablespoon parmesan, grated



125 g cheddar cheese, grated



¼ teaspoon paprika



1 pinch salt



1 tablespoon fresh parsley, chopped



1 tablespoon fresh basil, chopped



1 teaspoon fresh chives, chopped



65 g butter, melted



1 egg, beaten



1 cup milk

Preparation

15
mins

Cooking

20
mins

Serving & Presentation

5
mins

Total time:

40 MINUTES

METHOD

- 1 Grease a muffin tray or line with baking paper squares.
- 2 Preheat oven to 180°C.
- 3 Sift flour into a large bowl.
- 4 Add grated cheeses, paprika, salt and herbs. Mix well to combine.
- 5 Add melted butter, egg and milk to dry ingredients. Stir until thoroughly mixed.
- 6 Using two metal spoons, divide mixture carefully and equally between each muffin hole.
- 7 Bake for 20 minutes or until muffins are risen and golden brown.
- 8 When cooked, remove from the oven and leave to cool in the muffin tray for 5 minutes.
- 9 After 5 minutes, remove from tray and place on a cooling rack to continue cooling.

tips & Techniques

Roll the herbs up tight to make them easier to hold and chop.

It is important to make sure that the mixture is divided evenly between the 12 muffin cases, otherwise they will not cook evenly.

Make sure you use a non-slip mat, tea towel or dish cloth under your chopping board when cutting.

