



## Savoury Muffins

### Ingredients

250g self-raising flour

1 teaspoon baking powder

2 eggs

200ml milk

85ml oil (not olive)

### Other requirements

12 muffin cases (not bun)

Tin to carry home

### Equipment

Muffin tins

Muffin cases

Mixing bowl

Wooden spoon

Whisk

Measuring jug

Spatula

### Method

1. Collect muffin tin. Line with 12 muffin cases. Preheat oven to 190°C (gas mark 5).
2. In a large bowl, mix together the flour, and baking powder.
3. In a measuring jug, beat the eggs with a fork, then add the oil and milk – beat together with a whisk.
4. Make a well in the centre of dry mix. Pour all of wet ingredients into dry. Stir until just combined.

**Batter will be lumpy but no dry flour visible. DO NOT OVERMIX**

5. Add additional ingredients. Fold in using 2-3 strokes.
6. Spoon mixture into muffin cases.
7. Bake for 20-25 minutes.

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## **Additional Ingredients**

- Prosciutto Muffins: add 2 slices crispy prosciutto, crumbled; 2 teaspoons grated parmesan cheese.
- Tomato & Bacon Muffins: add 2 tablespoons sun or semi-dried tomatoes, drained plus 1 slice crispy bacon (crumbled).
- Cheese & Bacon Muffins: add 2 rashers of bacon (cooked at home) and 50g cheddar cheese grated.
- Courgette & Cheese Muffins: add 1 courgette (grated), 100g cheddar cheese (grated), black pepper.
- Carrot & Cheese Muffins: add 1 carrot (grated), 100g cheddar cheese (grated), black pepper.
- Add chilli or ginger.
- Mediterranean Herb Muffins: add 55g parmesan cheese, 1 tablespoon chopped thyme, small handful fresh basil