

My Mother's Kitchen

Savoury muffins

Makes 12

INGREDIENTS

1 cup flour
1 tsp baking powder
1 cup grated Cheddar
3/4 cup chopped cooked bacon
1/4 cup finely chopped onion
1/4 cup finely chopped parsley
1/2 tsp salt
1 egg
250ml milk

METHOD

Preheat oven to 180°C and grease a 12-hole muffin tin.

Sift flour and baking powder into a large bowl. Mix in cheese, bacon, onion, parsley and salt.

Beat egg in a small bowl then beat in milk. Pour into flour mixture and gently fold just to incorporate. The batter should be quite wet.

Divide batter into the holes in the muffin tin and bake for 20 minutes until puffed and golden. Rest in the tin for 5-10 minutes before transferring to a wire rack.

Muffins will keep for 1-2 days in an airtight container at room temperature, or for up to one month frozen. Warm in an oven before serving if desired.

TIP - These muffins are lovely served warm. But they also travel well and are still delicious at room temperature, with a spread of butter.

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