

Basic Savoury Muffins

Ingredients

2 cups SR flour (white or 1/2 wholemeal, 1/2 white)
approx 1-2 cups of additions (see suggestions)
1 cup milk (or 1/2 cup buttermilk, 1/2 cup milk)
125 ml oil or melted butter
1 egg, lightly beaten

Instructions

Preheat oven 180C.
Grease or spray muffin tray.
Mix dry ingredients together.
Mix wet ingredients together.
Blend together, mixing until only JUST combined.
Spoon into muffin pans and bake 20-30 minutes or until they are golden brown and spring back when touched.

Quick notes

It is generally wise to combine grated cheddar with parmesan for a cheesy muffin or the fats in the cheddar will be too heavy for the muffins.

Variations

A combination of grated cheddar cheese and grated parmesan, cubed feta, grated zucchini, carrots, pumpkin, chopped capsicum, chopped roasted capsicum, mushrooms, olives, finely shredded spinach, chopped sun dried tomatoes, chopped bacon or ham, finely chopped fresh herbs, chopped nuts, sunflower seeds, pumpkin seeds etc.

Cooking time:

Number of servings (yield): 12