

## Savoury Muffins

---

Everyone loves a savoury muffin! Makes 6 large ones.

The savoury ingredients can be varied. Blue cheese is a lovely addition along with left over roast veggies – pumpkin, carrot or kumara, add spinach more herbs, omit bacon for a vegetarian version, top with tasty cheese and pumpkin seeds instead of cream cheese the options are endless.

Flour - sifted	1 ½ cups
Eggs	2
BP	1 ½ teaspoons
milk	¾ cup
Butter - melted	50gm
Tasty cheese – grated	¾ cup
Zucchini - grated	1 medium sized
Red onion – finely diced	½ medium sized
Bacon – finely diced	2 rashers
Tomato – finely diced	1 medium sized
Thyme	3 sprigs
Salt	½ teaspoon
Pepper	To taste
Cream cheese to garnish top of muffin	120gm

Preheat oven to 180C

Grease a large 6 ring muffin tray.

Sift flour and salt and baking powder, make a well in centre of bowl and pour in melted butter, eggs and milk. Combine quickly and then add the rest of the ingredients. Stir well, place into muffin tray, top with a tablespoon of cream cheese and bake for 30 minutes. Allow to cool slightly in the tray as they are very moist and will collapse if you remove them too soon.