

Cheese muffins – savoury treats that you will love

If you are a regular follower of my blog, you'll know that I am a complete muffin feind. I can't help it, I love eating fluffy muffins and I love baking them too.

One of the things which always surprises me though is the lack of savoury muffins on offer out there.

So to rectify this heinous crime, I'm sharing my fabulous cheesy muffin recipe. They are fantastic with soup instead of bread and they are just as nommy on their own.

Word of warning, I don't make piddly little cupcake type muffins. This recipe will give you 12 proper big American muffins.

Eli's cheese muffins

You will need a muffin tin to make these. The size means that they need the support of a muffin tin and wrapper to help them rise.

I use tulip wrappers which you can make yourself or buy in lots of colours. There's a great video showing you how to make them on youtube: https://youtu.be/buV_TaiMMwo

Ingredients

- 2 eggs
- 180 ml oil
- 360 ml milk
- 240 ml plain yogurt
- 4 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt

- 450g plain flour
- 350g strong cheddar cheese
- 2 tbsp sugar
- 1 tsp dried thyme

Get baking

First thing to do is get your oven heating to 170C for a fan or 190C for a normal oven.

Then get your muffin wrappers into the tin ready to go. With the baking powder and soda in there, you don't want to be dilly dallying once you mix things. Once that stuff starts to react, you want to take advantage and let it make your muffins rise and get fluffy.

OK muffins are actually dead simple to make once you get the basics. It's as simple as wet into dry.

So in a bowl or jug, mix your wet ingredients. The milk, oil, egg and yogurt and into that mix the sugar.

In a separate bowl sift your flour. Salt, baking powder and baking soda to get it all mixed.

Grate your cheese into this and stir it through.

Now you are ready for the fun. Combine the wet into the dry and give it a good mix to create a thick batter. Don't worry about getting all the lumps out, this will sort itself in cooking.

Once it's all combined, get that batter split between your 12 muffin wrappers so that each is about half to three quarters full.

I found the best thing for doing this is a good old fashioned ice cream scoop. Makes things much quicker and less messy. For extra yum, grate some cheese on top before popping them in the oven for 35 mins and salivate at the awesome smell that will

come from your kitchen.

Done, jobs a good 'un.

You want to “test” one while they are still warm, chef’s prerogative.

