

Makes 10 muffins

Preparation time: 10 minutes

Cooking time: 30 minutes

INGREDIENTS

100g (3½oz) smoked back
bacon rashers

275g (10oz) plain flour

15ml (1tbsp) baking powder

5ml (1tsp) caster sugar

5ml (1tsp) salt

125g (4oz) Edam cheese,
grated

75g (2¾oz) sundried
tomatoes, chopped

30ml (2tbsp) freshly snipped
chives

2 eggs

200ml (7flox) semi- skimmed
milk

75g (2¾oz) butter, melted

EDAM, BACON AND SUNDRIED TOMATO MUFFINS



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THESE DELICIOUS SAVOURY MUFFINS ARE PERFECT FOR BRUNCH, THEY COMBINE EDAM CHEESE WITH BACON AND SUNDRIED TOMATOES. DELICIOUS SERVED WARM OR COLD AT A FAMILY PICNIC OR IN A KID'S LUNCHBOX!

1. Preheat the oven to 375°F, 190°C, gas mark 5. Line a muffin tin with 10 paper muffin cases. Grill the bacon until crispy and chop into pieces. In a large bowl, sift together flour and baking powder.
2. Stir the sugar, salt, three quarters of the cheese, bacon, sundried tomatoes and chives into the flour mixture and mix well.
3. In another bowl, beat together the eggs, milk and melted butter and pour over the dry ingredients. Stir until just combined, the batter will be lumpy. Fill the muffin cases and sprinkle the tops with the reserved Edam. Bake for 20-25 minutes until risen and firm. Delicious eaten warm or cold.



CHEFS TIPS

- Replace the bacon for some cooked diced ham.
- These muffins are best eaten the day they are prepared, alternatively store in an airtight container for 2-3 days in the fridge.