

CHEDDAR MUFFINS

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Preparation: 10 minutes

Baking: 25 minutes

£: 0.25/muffin

Difficulty: Easy



INGREDIENTS

1 egg
200ml milk
125grs self-raising flour
1 pinch cayenne pepper
250grs grated cheddar
2 pinches of salt

EQUIPMENT

2 mixing bowls
1 wooden spoon
1 grater
1 whisk
1 muffin tray



METHOD

Start by making the muffins.
Turn the oven on at 180 degrees.
Whisk the egg and milk together.
Mix all the dry together.
Combine the milk and egg mixture into the dry ingredients.
Pour the mix into a muffin tray. Butter and flour each moulds individually.
Bake the muffins for 25 minutes at 180 degrees.

NOTES

Don't use a muffin paper mould as it sticks.