

Savoury Muffins

This recipe will make 5 Muffins

Ingredients

175g/6oz Glutafin Multipurpose White Mix
1 ½ x 5ml tsp of gluten-free baking powder
1 large egg
25g/1oz melted Butter
125ml/4fl oz of Milk
1 x pinch of ground black pepper and sea salt.

Different Fillings:-

Goats Cheese and Red Onion Chutney

50g/2oz Goats Cheese, roughly diced
4 Spring Onions, chopped
50g/2oz Red Onion Chutney
1 x 15ml tbsp Olive Oil

Mazzarello Tomato

50g/2oz Sun Blush dried tomatoes, diced
2 x 5ml tsp Pesto
50g/2oz Mazzarella, roughly diced
1 x 5ml tsp Pine Nuts

Ploughman's

50g/2oz Mature Cheddar Cheese, finely sliced
50g/2oz Silverskin pickled onions, diced
50g/2oz Dessert Apple, diced
1 x 15ml tbsp Olive Oil

Method

Cooking time 25 minutes, oven temperature 200oC/190oC Fan/400oF/ Gas Mark 6

1. Sieve White Mix and baking powder twice into a large mixing bowl. Combine the egg, butter, milk and seasonings and gently stir into the sieved ingredients to make a lumpy batter. Be careful not to over mix.
2. Combine with your chosen filling combination and stir into muffin mix. Divide between 5 large muffin cases resting in a muffin tray. Top the remaining half of the filling.
3. Cook until well risen and golden. Then you can serve either warm or cold.
4. Store in airtight container and eat within 3 days, warm up in a microwave oven. Can be deep frozen and use within 1 month.

Will make 24 mini muffins.