

Rainbow Muffins



Ingredients:

2 medium eggs
150ml milk
1 tablespoon garlic puree
125ml unsalted butter, melted
1 teaspoon dried oregano
Half red pepper de-seeded and diced
Half yellow pepper de-seeded and diced
3 tablespoon parmesan cheese-can easily be missed out
100g cheddar cheese grated
350g self-raising flour

Method

- 1 Preheat the oven to 200°C and line or grease a 12-hole muffin tray with cases
- 2 In a large bowl, whisk together the eggs, milk, garlic puree and butter
- 3 Fold the oregano, peppers, sweetcorn, parmesan and 150g of the cheddar cheese through the mixture, followed by the flour – do not over-mix
- 4 Divide the mixture evenly between the muffin cases
- 5 Sprinkle the remaining cheese evenly over the top of each muffin
- 6 Bake your muffins in the oven for 22-25 minutes, or until just beginning to brown on top
- 7 Serve once cooled.