

Savoury Cheese and Herb Muffins

Ingredients:

- 3 cups Self Raising Flour
- 1 $\frac{1}{2}$ teaspoon Baking Powder
- 1 $\frac{1}{2}$ teaspoons Salt
- 1 $\frac{1}{2}$ teaspoons Pepper
- 3 tablespoons Oregano
- 3 tablespoons Rosemary
- $\frac{3}{4}$ cup Nuttelex/Butter
- 2 Eggs
- 2 cups Milk
- 1 $\frac{1}{2}$ cups Shredded Cheese

Method:

1. Preheat oven to 200 degrees.
2. Finely chop herbs.
3. Grate cheese.
4. In a large mixing bowl, combine flour, baking powder, salt and pepper and the herbs, mix together well, add cheese.
5. Melt butter/nuttelex in a small saucepan.
6. In another bowl, mix melted butter, egg and milk.
7. Add flour mixture and stir together until all is moistened.
Don't over mix. Batter may be lumpy.
8. Spoon evenly into greased muffin tins. Bake for 15-20 minutes.