

# Cheese & herb muffins

Serves 12



## Ingredients

110g/ 4oz mature cheddar cheese  
250g/9oz self-raising flour  
55ml/2fl oz sunflower oil  
120ml/4fl oz skimmed milk  
120ml/4fl oz low fat natural yoghurt  
1 teaspoon bicarbonate of soda  
1 teaspoon wholegrain mustard  
1 teaspoon mixed herbs  
1 teaspoon paprika  
1 teaspoon dried garlic powder  
2 eggs  
Sprinkle of pepper  
You will need paper muffin cases

## Method

1. Preheat the oven to 200°C/400°F/gas mark 6.
2. Put the paper cases into the muffin tin.
3. Grate the cheese.
4. Mix together the dry ingredients (flour, mixed herbs, paprika, dried garlic powder, pepper, cheese and bicarbonate of soda) in a mixing bowl.
5. Measure out the oil, milk, yoghurt and wholegrain mustard in a separate bowl and beat in the eggs.
6. Pour the wet ingredients into the dry ingredients and stir until combined.
7. Spoon the mixture into the paper cases.
9. Bake for 15-18 minutes, until risen and just golden.
10. Cool on a wire rack and serve warm.