



Souper Muffins

Who would have thought to put soup in a muffin? Karen O'Connor from Wellington did, and this recipe was chosen as the winner of our National Soup Week Recipe Competition. These taste fantastic – give them a try!

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Makes 12 medium muffins

Prep Time 10 minutes

Cook Time 20 minutes

Easy

Ingredients

1 $\frac{3}{4}$ cups self-raising flour

535 g can Wattie's Big & Hearty Corn & Bacon Chowder

1 egg, beaten

75 g butter or margarine, melted

2 Tbsp grated cheese

Method

Step 1

1. Preheat oven to 210°C. Lightly grease a standard-sized muffin tin.

Step 2

2. Sift flour into a bowl and make a well in the middle.

Step 3

3. Stir together the **Wattie's Corn & Bacon Chowder** and egg. Pour into the well and stir together gently, adding the butter at the end.

Step 4

4. Divide the mixture evenly among the muffin tins and sprinkle with cheese. Bake in preheated oven and cook for 20-25 minutes or until muffins are golden and spring back when touched in the centre.