

CHEESE & SPINACH MUFFINS

Ingredients:

2 medium eggs
150ml / 1/2 cup milk
75g / 1/2 cup butter, melted
150g / 2 cups grated cheddar cheese
1 spring onion, chopped
75g / 2 cups fresh baby spinach, chopped
1/2 red pepper, diced, and lightly pan fried
250g / 2 cups self raising flour
1/2 vegetable stock cube (can use low or no sodium stock cube)
salt and pepper to taste (but can be left out)

Directions:

Preheat the oven to 180C and line a muffin tin with 12 muffin cases.

Step 1

Gently whisk the eggs in a large bowl and stir in the milk and melted butter. Mix in the grated cheese, spring onion, baby spinach and diced cooked red pepper.

Step 2

Finally, add in the flour, salt and pepper (if using) and crumble in the stock cube and mix just enough until all the ingredients have combined.

Step 3

Divide the mixture between the 12 muffin cases and bake in the oven for 20-25 minutes until cooked through (a skewer stuck into the middle should come out dry).

HINT:

These muffins can be frozen once they have cooled completely. To defrost simply leave out for a few hours or overnight.

#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

