

Savoury Muffins

Ingredients:

- 1 1/2 cups self-raising flour
- 2 cups grated tasty cheese
- 100g ham, chopped
- 1 zucchini, grated
- ¼ cup finely chopped chives
- ¾ cup milk
- 1 egg
- ¼ cup fruit chutney



Method:

Preheat oven to 200° C. Grease a 12 x 2/3-cup capacity muffin pan. Line bases of holes with baking paper.

Sift flour into a large bowl. Add cheese, ham, zucchini and chives. Whisk milk, egg and chutney in a jug until well combined. Make a well in centre of dry ingredients. Pour in milk mixture. Using a large metal spoon, gently mix until just combined. Spoon into muffin holes.

Bake for 20 to 25 minutes or until a skewer inserted into the centre comes out clean. Stand in pan for 3 minutes. Turn onto a wire rack to cool. Store in an airtight container at room temperature.