

# CHEESE MUFFINS

From our garden: egg

## NOTES TO STUDENTS and VOLUNTEER:

1. Please measure the ingredients accurately.
2. A volunteer or teacher is to supervise the use of the oven to bake the muffins.

### EQUIPMENT

Muffin pan  
Paper cases  
Knife  
Small mixing bowl  
Measuring jug  
Measuring cups  
Kitchen scales  
Fork  
Large mixing bowl  
Tablespoon  
Wire rack  
Tea towel

### INGREDIENTS

- 2 cups(200g) grated tasty cheese
- 1 ½ cups self-raising flour
- ½ teaspoon salt
- 1 tablespoon sugar
- Pinch of cayenne pepper
- 1 egg
- 1 cup milk
- Paprika

### WHAT TO DO

- Preheat oven to 210°C.
- Line a 12 hole, 1/3 cup-capacity muffin pan with paper cases.
- Measure the grated cheese, flour, salt, sugar and cayenne pepper into a large mixing bowl.
- Mix lightly with your fingertips to combine.
- In a small bowl beat the egg and milk with a fork until evenly combined.
- Make a well in the centre of the dry ingredients (flour mixture).
- Add wet ingredients (egg mixture) to the dry ingredients (flour). Gently fold with a fork until ingredients are just combined. The mixture should be coarse and lumpy. **Do not over mix.**
- Place spoonfuls of mixture in the paper cases, filling each half full.
- Sprinkle with paprika if desired over the muffins before baking.
- Bake for approximately 12 minutes, until muffins spring back when pressed in the centre.
- Remove from the oven and leave in the pan for 5 minutes.
- Transfer to a wire rack to cool.