

A photograph of several golden-brown muffins with visible chunks of cheese and olives, arranged on a white rectangular tray. The background is a light, textured surface.

OLIVE + SUNDRIED TOMATO BREAKFAST MUFFINS

INGREDIENTS

- › 275g Self-raising Flour
- › 1tsp Baking Powder
- › ½tsp Salt
- › 50g Melted Butter
- › 1 Large Free-range Egg (beaten)
- › 250ml Milk
- › 75g Grated Gruyere Cheese
- › Bunch of Chopped Basil Leaves
- › 75g Pitted Black Olives, Chopped
- › 2tbsp Sun-dried Tomato Paste

METHOD

- › Set the oven to 180°C on Fan Heat setting and line a 12-hole muffin tray with muffin cases.
- › Place the flour, baking powder and salt into a large bowl. Mix the melted butter, egg and milk together in a jug.
- › Add the cheese, basil and olives to the dry ingredient and mix well. Pour in the wet ingredients and stir everything together with a fork. Swirl in the un-dried tomato pastes to give a rippled effect through the batter.
- › Divide the mix between the case and bake for 18-20 minutes until well risen and golden brown.
- › Once removed from the oven allow to cool slightly. Can be eaten warm or cold.