

## SWEET AND SAVOURY MUFFINS (pairs)

### Blueberry Muffins

#### Dry Ingredients:

1 & ¼ cups plain flour  
1 & ½ tsp baking powder  
½ tsp bicarb soda  
½ cup caster sugar  
Pinch salt

#### Wet ingredients:

½ cup buttermilk  
2 tbs butter, melted  
2 tbs vegetable oil  
1 large egg, whisked  
1 tsp vanilla extract  
1 cup blueberries

#### Method

1. Preheat oven to 200° C. Line patty pan with paper cases.
2. Whisk dry ingredients together.
3. Whisk wet ingredients together.
4. **Combine wet and dry ingredients:** Make a well in the flour bowl. Pour in egg mixture. Mix until just combined. Try not to stir more than 8 times. Some lumps in the batter is ok.
5. Add blueberries. Stir through most of the blueberries. Reserve some for topping.
6. Divide batter between the cases. Top with remaining blueberries.
7. Bake for 5 minutes, then turn oven down to 180°c. Bake for 15 minutes.
8. Muffins will be springy to the touch and golden in colour when ready.

### SAVOURY MIGHTY MUFFINS (makes 6)

¾ cup self-raising flour  
¼ cup grated tasty cheese  
2 slices ham, chopped  
8 pieces thinly sliced chives  
1 egg, beaten

2 tbs fruit chutney  
½ cup reduced fat feta cheese  
¼ zucchini, grated  
½ cup milk

#### Method

1. Preheat oven to 200° C. Line patty pan with paper cases.
2. Sift flour into a large bowl. Add cheeses, ham, zucchini and chives. Whisk milk, egg and chutney in a bowl until well combined.  
Make a well in centre of dry ingredients. Pour in milk mixture. Gently mix until just combined. Spoon into the muffin cases.
3. Bake for 15 – 20 minutes or until golden and springy to touch.
4. Stand in pan for 3 minutes, cool on wire rack.