

Courgette and cheese muffins

Ingredients

- 1 small courgette
- 100g cheddar cheese
- 225g self raising flour
- 50ml oil
- 175ml semi-skimmed milk
- 1 egg
- Black pepper



Equipment

- 12 muffin cases
- Muffin tin
- Chopping board
- Knife
- Grater
- Measuring jug
- Mixing bowl
- Wooden spoon
- 2 spoons
- Cooling rack



Method

1. Preheat oven to 200°C or gas mark 6.



2. Place the muffin cases in the muffin tin.



3. Cut the ends off the courgette.



4. Grate the courgette and cheese.



Method

5. Mix all the ingredients together to form a smooth batter.



6. Divide the mixture equally between the muffin cases using 2 spoons.



7. Bake for 20 minutes, until golden.



8. Allow to cool on a cooling rack.

