

Savoury Cheese Muffins



Ingredients

1 tsp *Carla's Aromatic Seasoning*
6oz Margarine
9oz Self-raising flour
6oz Cheddar, grated
3 eggs
 $\frac{1}{4}$ pint milk
3-4 bacon rashers, cooked



SERVES makes 12-16



PREP TIME 15 mins



COOKING TIME 15-20 mins

Instructions

- Preheat the oven to 180 degrees Celsius
- Measure out the margarine and flour into a mixing bowl, then rub the marg into the flour, until the mixture resembles fine breadcrumbs. You can use a food processor or Kenwood mixer for this step if you prefer.
- Next grate the cheese, and chop up the cooked bacon into small pieces, and add both to the mixture, along with 1 tsp of *Carla's Aromatic Seasoning*.
- Next beat the eggs and milk together, and add to the dry ingredients, combining everything together well.
- Spoon mixture into greased bun tins (re-usable silicon muffin cases are really useful – if you have them) and bake for 15-20 minutes, until golden brown.
- These are best eaten fresh, while still warm from the oven :)

Carla's product used in this recipe: [Aromatic Seasoning](#)

www.carlasfoods.co.uk