

Mary Berry's Cheesy Muffins



Makes 9

Prep 25 mins

Cooking 25 mins

Easy

Ingredients

275g self-raising flour

1 tsp baking powder

½ tsp salt

50g butter, melted

1 large free-range egg, beaten

250ml milk

75g Gruyère cheese, grated

bunch of basil, leaves only, chopped

75g pitted black olives, chopped (optional)

2 tbsp sun-dried tomato paste

a 12-hole muffin tin and muffin cases.

1. Preheat the oven to 200C/180C Fan/Gas 6 & line a 12-hole muffin tin with muffin cases.
2. Measure the flour, baking powder and salt into a large bowl. Mix the butter, egg and milk together in a jug.
3. Add the cheese, basil & olives (if using) to the bowl of dry ingredients & mix well. Pour in the wet ingredients & gently stir everything together using a fork. Loosely swirl in the sun-dried tomato paste to give a rippled effect through the batter.
4. Divide the mixture between the cases and bake in the oven for 18–20 minutes, or until well risen and lightly golden brown.
5. Remove from the oven and allow to cool slightly. Serve warm or cold.

Recipe Tips You can use cupcake cases which are larger than fairy cake cases, though not quite as deep as muffin cases, so you may get a few extra muffins.