

Cheddar Bacon Muffins



“Think bacon, Cheddar cheese, sour cream.....Wow !!

... For those who prefer savoury to sweet, these hearty muffins are an ideal – and quick! – solution.... . delicious !!

Ingredients

6 strips bacon
1 cup (250 mL) shredded old Cheddar cheese
3 cups (750 mL) all-purpose flour
2 tbsp (30 mL) granulated sugar
4 tsp (18 mL) baking powder
2 tsp (10 mL) pepper
1 tsp (5 mL) salt
1 cup (250 mL) milk
1/2 cup (125 mL) vegetable oil
1/2 cup (125 mL) sliced green onions
1/2 cup (125 mL) sour cream
2 eggs

Preparation

Cook bacon over medium heat for 5 minutes or until crisp. Drain on paper towels; let cool and crumble. In small bowl, combine 1 tbsp (15 mL) of the crumbled bacon and 2 tbsp (25 mL) of the Cheddar; set aside.

In large bowl, whisk together flour, sugar, baking powder, pepper and salt ; stir in remaining bacon and Cheddar.

Whisk together milk, oil, onions, sour cream and eggs; pour over dry ingredients. Stir together just until moistened. Spoon into greased or paper-lined muffin cups; sprinkle reserved bacon and Cheddar mixture on top.

Bake in centre of (190°C) oven for 20 to 25 minutes or until tops are firm to the touch and muffins are golden. (Make-ahead: Store in airtight container in refrigerator for up to 1 day or wrap individually and freeze in airtight container for up to 3 weeks. Rewarm before serving.)

Cottage Cheese and Egg Muffins with Ham and Cheddar Cheese



Prep Time: 5 minutes **Cook Time:** 25 minutes **Total Time:** 30 minutes **Servings:** 6(2 muffin servings)

Soft, light and moist cottage cheese and egg muffins with ham and cheddar cheese.

ingredients

- 1 cup cottage cheese
- 4 eggs, lightly beaten
- 1 cup flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 4 ounces ham, diced
- 1/2 cup cheddar cheese, shredded
- 2 green onions, sliced

directions

1. Mix the cottage cheese, eggs, flour, baking powder and salt followed by the ham, cheddar cheese and green onions, pour into a greased 12 muffin pan and bake in a preheated 400F/200C oven until golden brown and a toothpick poked into the centre comes out clean, about 25-30 minutes.

Dirt Bombs



Like a cinnamon-sugar doughnut in

muffin form. You've been warned.

Ingredients

Servings: Makes 12

muffins

- Nonstick vegetable oil spray
- $2\frac{1}{4}$ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature
- $\frac{3}{4}$ cup sugar
- 1 large egg
- 1 cup whole milk

topping and assembly

- $\frac{1}{2}$ cup sugar
- 1 teaspoon ground cinnamon
- 6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, melted

Recipe Tips

Preparation

muffins

- Preheat oven to 375°. Coat a standard 12-cup muffin pan with nonstick spray. Whisk flour, baking powder, salt, and nutmeg in a medium bowl; set aside.
- Using an electric mixer, beat butter and sugar in a

large bowl until light and fluffy, about 4 minutes. Beat in egg. With mixer on low speed, add dry ingredients in 3 additions alternating with milk in 2 additions, beginning and ending with dry ingredients.

- Divide batter among muffin cups and bake, rotating pan halfway through, until a tester inserted into center comes out clean, 30–35 minutes. Let cool 5 minutes in pan, then transfer to a wire rack.

topping and assembly

- Mix sugar and cinnamon in a medium bowl. Working one at a time, dip tops of muffins in melted butter, then cinnamon sugar.
- **DO AHEAD:** Muffins can be made 6 hours ahead. Keep tightly wrapped at room temperature.

Jam Doughnut Muffins



Ingredients:

1/2 cup Fresh milk (100ml)

5 tbsp Corn/vegetable oil

1 large Egg
1/2 tsp Vanilla extract
1 1/3 cups Sel-raising flour (160g), sifted
1/3 cup Caster sugar (65g)
1/8 tsp strawberry jam

1/2 cup Melted butter (used only 50g)
1/2 cup Caster sugar

Method:

Preheat oven to 375 deg F/190 deg C. Grease the mini muffin pan with oil or butter.

In a bowl, beat together milk, oil, egg and vanilla extract with a hand whisk. Dump in the flour and 1/3 cup sugar and roughly fold the mixture to just combined. The lumps don't matter as this will make the muffin soft.

Spoon the mixture into each pan hole (I used friand pan) to half full. Then add a heapful 1/8 teaspoon strawberry jam, then top with more muffin mix so that the cases are just about full.

Put them in the preheated oven and bake for about 18-20 minutes or until the tops have puffed up into little toadstools. Meanwhile, melt the butter and lay the 1/2 cup sugar out in a wide shallow bowl or plate.

As soon as the muffins are ready, remove them from the pan. Dip them in the butter and then in the sugar. Eat warm. – with Nicolene Goosen.

Blueberry Muffins



Ingredients

1-1/2 cups flour

1/2 cup sugar

2 teaspoons baking powder

1/2 teaspoon salt

1 egg

1/2 cup milk

1/4 cup shortening, melted (do not use butter)

1 cup fresh blueberries (frozen can be used)

Preparation

Sift dry ingredients, then moisten with the combined egg, milk, and shortening. Stir enough to thoroughly blend; then fold in blueberries being careful not to burst berries. Bake in well – greased muffin tins in a 400F/200C degree oven for 20 to 25 minutes. Cooking times may vary depending on ovens. Mine usually takes less time than this.

*I never get a full dozen out of this recipe. Therefore, I always make a double batch when I make these. Enjoy!

Recipe Source: Serving Up Southern

Wortelmuffins met Roomkaasversiersel



Dis 'n ou gunsteling, en die versiersel is só lekker dat 'n mens dit sommer net so wil eet.

Maak: 12

Bereidingstyd: 20 minute

Baktyd: 20 minute

Oondtemperatuur: 180 °C

770 ml (430 g) koekmeel

200 ml (165 g) sagte bruinsuiker

5 ml bakpoeier

2,5 ml koeksoda

2,5 ml sout

5 ml fyn kaneel

250 ml olie

250 ml jogurt

125 ml pynappelstukke, fyn gesny

2 eiers

7,5 ml vanieljegeursel

500 ml gerasperde wortel

160 ml (100 g) rosyne

VERSIERSEL:

125 g roomkaas

30 g botter, teen kamertemperatuur

10 ml fyngerasperde suurlemoenskil
5 ml suurlemoensap
5 ml vanieljegeursel
400 ml versiersuiker, gesif

1. Voorverhit die oond tot 180 °C en smeer 'n muffinpan met 12 holtes óf spuit dit met kleefvrye kossproei.

2. Sif die koekmeel in 'n groot mengbak en voeg die bruinsuiker, bakpoeier, koeksoda, sout en kaneel by. Meng die olie, jogurt, pynappel, eiers en vanieljegeursel in 'n ander mengbak.

3. Maak 'n holte in die droë bestanddele en voeg die pynappelmengsel by.

4. Vou die wortel en rosyne in en skep die beslag in die voorbereide muffinholtes. Bak vir 20 minute of tot goudbruin en uitgerys.

5. Maak die versiersel:

Klits die roomkaas, botter, suurlemoenskil, suurlemoensap en vanieljegeursel tot romerig. Voeg die gesifte versiersuiker by en klits tot net gemeng. Proe en voeg nog suurlemoensap by, indien verkies.

6. Om voor te sit:

Versier die afgekoelde muffins met die sitrus-roomkaasversiersel en sit voor.

Muffins that taste like

doughnuts



Muffins that taste like doughnuts. (But without all the work and without the frying)! Now who doesn't love that???

What you need:

3/4 cup sugar

1 large egg

1 1/2 cups all-purpose flour

2 tsp baking powder

1/4 tsp salt

1/4 tsp ground nutmeg

1/4 cup vegetable oil

3/4 cup milk

1 tsp vanilla extract

2 Tbsp butter, melted

1/2 cup sugar, for rolling (I added in a few shakes of cinnamon)

Preheat oven to 350. Lightly grease a muffin tin. In a large bowl, beat together sugar and egg until light in color. In a small bowl, whisk together flour, baking powder, salt and nutmeg. Pour into egg mixture and stir to combine. Pour in vegetable oil, milk and vanilla extract. Divide batter evenly into 10 muffin cups, filling each about 3/4 full. Bake for 15-18 minutes, until a tester inserted into the center comes out clean.

While muffins are baking, melt butter and pour remaining sugar into a small bowl. When muffins are done, lightly brush the top of each with some melted butter, remove from the pan and roll in sugar. Cool on a wire rack.

Garlic, Cheddar and Chive Scones



Cook Time: 16 minutes

Yield: about 12 scones

Ingredients

2 cups all purpose flour

2 teaspoons granulated sugar

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon baking soda

1 teaspoon granulated garlic (or more, for a stronger garlic flavor)

$\frac{1}{2}$ teaspoon coarse salt, plus more for topping

$\frac{1}{4}$ teaspoon freshly ground black pepper, plus more for topping

1 stick ($\frac{1}{2}$ cup) cold unsalted butter, cut into cubes

1 large egg, beaten
2 tablespoons water, cold
 $\frac{1}{2}$ cup sour cream, cold
1 cup finely shredded cheddar cheese
 $\frac{1}{4}$ cup chopped fresh chives
1 egg, lightly beaten for egg wash

Directions

Place a rack in the center of the oven and heat to 200° C. Line a baking sheet with parchment paper or a nonstick baking mat and set aside.

In a large bowl, whisk together the flour, sugar, baking powder, baking soda, garlic, salt and pepper. Add the butter and work it with the tips of your fingers until the mixture is coarse and unevenly crumbly.

In a small bowl, whisk together the egg, water and sour cream. Add the wet ingredients to the flour mixture. Using a rubber spatula, mix until a moist dough forms. Stir in the cheddar and chives, then transfer the dough onto a well-floured work surface.

Knead the dough until it holds together, then pat it into a 1-inch thick round. Cut into 2-inch rounds using a biscuit cutter. Continue to reshape the dough scraps as needed until all the dough is used.

Place the dough rounds on the prepared baking sheet and brush with the beaten egg. Sprinkle each with additional salt and pepper, then bake for 16-20 minutes.

To make ahead and freeze, simply line a baking sheet with parchment or wax paper and place the unbaked scones on it. Freeze until the scones are firm, then transfer to an airtight container. Bake directly from the freezer, adding a couple minutes to the original baking time.

Source

Muffins



240 g bruismeel
3 ml Sout
15 ml bakpoeier
15 ml suiker(vir soetes)
leier
225 ml melk
50 ml gesmelte botter of olie

Sif meel, sout en bakpoeier

Voeg suiker by

Klits eier en melk en voeg gesmelte botter by

Voeg by meelmengsel

Moenie oormeng nie

Gooi in gesmeerde muffinpanne en bak op middel rak by 220 grade Celsius vir 15-20 minute

Piesangmuffins – voeg 2 ryp fyngedrukte piesangs by. Ek het al gevriesde blueberries of raspberries ook bygesit. So koppie vol

Savoury

Sit gaar bacon of ham, handvol kaas, chives, gevriesde mielies of wat jy in die huis het. Laat suiker uit.

Ek gebruik buttermilk as ek het en sit dan nie botter by nie. Klits net die eier en buttermilk saam. Ek gooi sommer die vet van die bacon dan in.

GLUTEN FREE LACTOSE FREE CHOCOLATE MOUSSE MUFFINS



Makes 12-15

- * 250g (7oz) block of chocolate – preferably dark 70% cacao
- * 3 eggs (beaten)
- * 1/4 cup Self Raising (Gluten Free if you are coeliac)

Melt chocolate (in microwave 10 secs at a time until melted). Crack eggs into bowl with chocolate and beat well, then mix in 1/4 cup of the self raising/rising flour. Mix with a wooden spoon then spoon into patty cake papers (approx 12-15) and bake in a preheated oven for 20 mins at 180C/360F.

NOTE:

USE DAIRY FREE DARK CHOCOLATE IF YOU ARE LACTOSE INTOLERANT OR DAIRY FREE. I PERSONALLY USE 70% CACAO OR BETTER DARK CHOCOLATE.

IF YOU ARE NOT LACTOSE OR GLUTEN FREE THEN YOU CAN USE STANDARD SELF RAISING FLOUR AND THE CHOCOLATE OF YOUR CHOICE.