

POTATO & CHEDDAR MUFFINS

Makes approximately 10 Muffins

These are great served with bacon & poached eggs as an alternative to a full English breakfast

300g self raising flour
2 heaped teaspoons baking powder
1 teaspoon vegetable bouillon
Pinch cracked black pepper
150g grated potato
100g grated cheese
125g butter
2 eggs
½ pint milk

You will need 1 muffin tin & muffin cases

To get started – pre-heat the oven to 200oC & place the muffin cases in the muffin tin.

Place the flour, baking powder, vegetable bouillon & cracked black pepper together in a bowl & mix.

Peel the potato & then grate the potato onto a clean tea towel. Wrap the grated potato in the tea towel & squeeze out any moisture.

Melt the butter

Add the potato, cheese, butter, eggs & milk to the flour & mix well with a spoon to form a stiff batter.

Spoon & divide the mixture into the muffin cases. It's a good idea to fill the muffin cases to the top – this way you will get a nice full muffin look.

Bake for 30 minutes.

Recipe developed by Sweetpea Catering

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