

## Cheese and Onion Muffins

You will need:

- 150 ml sunflower oil
- 1 large egg
- 284 carton buttermilk made up to 350 ml with milk
- 500g self-raising flour
- 140g mature cheddar, grated
- 1 bunch spring onions, sliced
- Small bunch chives, snipped
- 25g parmesan, grated
- 200g full-fat soft cheese, gently diced into 2cm cubes

Equipment: 12 hole muffin tray, large mixing bowl, smaller bowl, whisk, spoon, chopping board, knife.



1. 200C/180C fan/gas.



2. Oil a 12-hole muffin tin.



3. Whisk the oil, egg and buttermilk.



4. In a bowl, mix the flour with 1 tsp salt. Stir in the cheddar, spring onions, chives and half the parmesan.



5. Gently mix the wet ingredients into the dry.



6. Mix in the soft cheese cubes.



7. Spoon the mixture between the holes in the tin.



8. Scatter the remaining parmesan on top and bake for 25 minutes.



9. Leave to cool.



Words to check:

Describe the steps: