Cheese and Onion Muffins

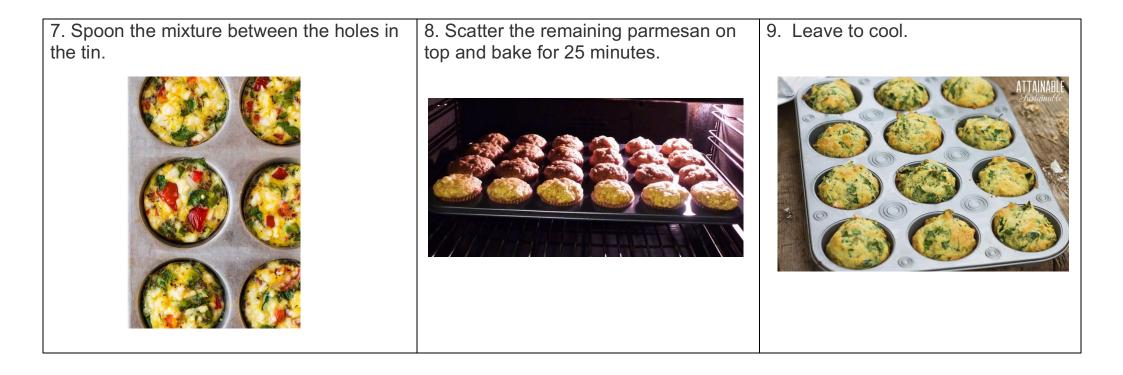
You will need:

- 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	5. Gently mix the wet ingredients into the dry.	6. Mix in the soft cheese cubes.
and half the parmesan.		



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Describe the steps: