

MINI VARIETY SAVOURY MUFFINS 3 WAYS

Makes 12

Hands-on time: 20 minutes

Hands-off time: 20 minutes

INGREDIENTS

5 tbsp NESTLÉ KLIM Full Cream Instant Milk Powder

2 large eggs

2½ cups self-raising flour

½ cup grated cheese

For the spinach & feta:

¼ cup finely chopped baby spinach

1½ tbsp crumbled feta

For the biltong & piquanté peppers:

2 tbsp finely chopped biltong

3 tbsp finely chopped piquanté peppers

For the caramelised onion & cheese:

¼ cup caramelised onions

1 tbsp chopped chives

Serving suggestion:

Fresh leafy green salad

METHOD

1. Preheat the oven to 180°C and line a 12-hole muffin tray with cupcake liners. **Chef's Tip: Grease the cupcake liners with non-stick spray to prevent them from sticking.*
2. In a large bowl, mix together 4 tablespoons of cold water with the NESTLÉ KLIM Full Cream Instant Milk Powder to form a paste. Pour in 1½ cups of water while whisking until creamy and combined. Whisk the eggs, one at a time, into the milk.
3. Sieve the self-raising flour into the milk mixture. Add the grated cheese and gently fold together until just combined. Divide the batter into three smaller bowls.
4. To the first bowl, fold in the spinach and the feta. To the second bowl, fold in the biltong and piquanté peppers and fold the caramelised onions and chives into the third bowl.
5. Divide each flavour of the batter between 4 cupcake liners, filling each ¾ way full so that there are 3 flavours on one tray. **Chef's Tip: Use an ice cream scoop for less spillage.*
6. Bake the muffins for 15 minutes or until golden on top. Allow to cool in the tray for 5 minutes before transferring to a cooling rack.
7. Serve the muffins as a savoury brunch treat with a fresh leafy salad and ENJOY! **Chef's Tip: Store remaining muffins in an airtight container in the fridge for up to 3 days.*