



Members Recipe Book

Mini Savoury Muffins

Wendy Agius

Ingredients

1 ½ cups Self Raising Flour
1 tbsp mixed herbs
1 425g can corn kernels drained
½ cup tasty cheese
1 medium red capsicum, finely diced
2 medium onion, finely diced
2 rashers bacon, finely chopped
2 cups milk
1 egg
2 tbsp vegetable oil

Method

- Combine flour, herbs, corn and cheese in large bowl.
- Heat large pan and add capsicum, onion and bacon. Cook until soft.
- Stir into dry ingredients.
- Stir in combined milk, egg and oil.
- Cook in moderate oven 190°C for approximately 20 minute until light brown.
- Stand for 10 minutes in tins before turning out.