



BACON & CHEESE MUFFINS

The kids will love these bite-sized bacon and cheese delights! They'll be gone in seconds!



EASY



5 MINS



30 MINS



12

Ingredients

- 2 cups Black & Gold self-raising flour
- 1½ cups Black & Gold milk
- 1½ cups Black & Gold grated cheddar cheese
- 60g Black & Gold bacon, chopped

Instructions

1. Preheat oven to 180° C.
2. Line a 12-cup muffin tin with paper cases.
3. Heat up a frying pan with a splash of oil and add the bacon. Once cooked, remove to cool.
4. Add flour to a large bowl and make a well in the middle, pour in milk, cheese and two thirds of the bacon.
5. Season generously with sea salt and cracked pepper.
6. Gently fold until just combined.
7. Spoon evenly across the muffin cases and place a little of the remaining bacon on top of each.
8. Bake for 25 minutes or until the muffin tops are golden brown.