

Edam, Bacon, Sun-dried Tomato Muffins

Serves 10

Preparation time: 10 mins

Cooking time: 30 mins

Ingredients:

100g smoked back bacon rashers

275g plain flour

15ml baking powder

5ml caster sugar

5ml salt

125g Dutch Edam wedge, grated

75g sun-dried tomatoes, chopped

30ml freshly snipped chives

2 eggs

200ml semi- skimmed milk

75g butter, melted



Method:

- 1 Pre-heat the oven to 375°F, 190°C, Gas mark 5. Line a muffin tin with 10 paper muffin cases. Grill the bacon until crispy and chop into pieces. In a large bowl, sift together flour and baking powder.
- 2 Stir the sugar, salt, three quarters of the cheese, bacon, sun-dried tomatoes and chives into the flour mixture and mix well.
- 3 In another bowl, beat together the eggs, milk and melted butter and pour over the dry ingredients. Stir until just combined, the batter will be lumpy. Fill the muffin cases and sprinkle the tops with the reserved Edam. Bake for 20-25 minutes until risen and firm. Delicious eaten warm or cold.

Tip:

Replace the bacon for some cooked diced ham. These muffins are best eaten the day they are prepared. Alternatively, store in an airtight container for 2-3 days in the fridge.

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