

Cheese and bacon muffins

Ingredients

75g streaky bacon
300g self-raising flour
100g Cheddar cheese
300ml milk
1 medium egg
50ml oil
1x 5ml spoon mustard

Equipment

Weighing scales, kitchen scissors, chopping board, grater, mixing bowl, measuring jug, measuring spoons, knife, fork, wooden spoon, 2 metal spoons, 12 muffin cases, muffin tin, serving tongues, cooling rack.

Method

1. Preheat the oven 200°C or Gas Mark 6.
2. Place the bacon on a grill pan and cook for a few minutes on each side.
3. When cooked allow to cool and drain on some kitchen towel.
4. Place the muffin cases in the muffin tin.
5. Place the flour in a mixing bowl. Grate the cheese and add to the flour.
6. Using some kitchen scissors chop the bacon into small pieces and add to the flour and cheese.
7. Measure the milk into a jug and add the egg, oil and mustard. Beat the mixture together.
8. Pour the mixture on to the flour and mix together to form a smooth batter.
9. Divide the batter between the muffin cases using two spoons.
10. Bake for 20 minutes until golden.
11. Carefully remove the cases from the muffin tin and place on a cooling rack.

Top Tips

- ◇ If you are short of time use chopped ham instead of bacon.
- ◇ Try adding some herbs, fresh or dried, to the batter to give extra flavour.
- ◇ Remember to use oven gloves when removing items from under the grill or from the oven.

Skills

Weighing and measuring	Combining - all in one method	Evenly dividing mixture between cases	Use of the oven - baking
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