

Seasonal Savoury Muffins

<p>Equipment:</p> <p>Metric measuring cups and spoons Clean tea towel Chopping board Cook's knife Grater Bowls – 1 large, 1 small Fork Mixing spoon 3 x 12-hole muffin trays Baking paper Wire racks Serving platters</p>	<p>Ingredients:</p> <p>5 cups self-raising flour 1 tsp salt 1 and 1/2 cups low-fat natural yoghurt 4 eggs 1 and 1/2 cups sunflower oil 1 cup grated tasty cheese 2 cups roughly grated seasonal vegetables ½ cup finely chopped seasonal herbs</p>
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What to do:

1. Preheat the oven to 180°C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Add the flour and salt to the large bowl, then create a well in the centre of the flour.
4. Combine the yoghurt, eggs and oil in the small bowl with the fork.
5. Pour the yoghurt and egg mixture into the flour and gently stir to combine, adding the grated cheese, seasonal vegetables and herbs as you go (don't over-mix).
6. Fill each muffin hole $\frac{3}{4}$ of the way up with the muffin mixture.
7. Place in oven and bake for 15 minutes or until cooked.