



Royal
Botanic Garden
Edinburgh

Botanic Cottage Community Cook Club Concluding Blog 2021

A breakfast on the go

These muffins make a perfect quick breakfast, or ideal as part of a packed lunch too. Feel free to try different combinations of vegetables, cheese and herbs.



Ingredients

225g self-raising flour
50g grated cheddar
1 small pepper, chopped into small dice (approx 100g)
2 tbsp chopped chives
½ tsp salt
½ tsp paprika
2 eggs
75ml sunflower or vegetable oil
225ml milk

You will need a 12 cup muffin tin and paper cases, a grater, a large bowl and spoon, a measuring jug.

Makes 12

Method

1. Preheat the oven to 200 degrees. Line a 12 cup muffin tin with paper cases.
2. In a large bowl add the flour, cheese, chopped pepper, chopped chives, salt and paprika. Roughly mix.
3. Measure the oil and milk into a measuring jug. Add the eggs and mix.
4. Pour the wet ingredients into the dry ingredients and stir until no lumps remain. Don't overmix.
5. Divide the mixture between paper cases, then bake for 20 minutes or until risen and golden