



Cheese & bacon breakfast muffins

Preparation: 10 minutes

Cooking: 32 minutes

Makes: 6

1 tbs olive oil
400g button mushrooms, chopped
1&1/2 cups plain flour
3 tsp baking powder
salt and ground black pepper
1 cup grated cheese
2 tbs chopped chives
80g butter, melted
2 eggs, lightly whisked
2/3 cup milk

1. Place bacon into a non-stick frying pan over medium-high heat. Cook, stirring often, for 4 minutes until light golden. Remove to a plate.
2. Increase heat to high. Add oil and mushrooms to frying pan. Cook for 5 minutes until tender. Set aside to cool.
3. Preheat oven to 200oC. Grease 6 x 4-cup capacity Texas muffin pans.
4. Sift flour, baking powder and salt and pepper into a bowl. Add cheese and chives. Whisk butter, eggs and milk in a jug. Pour into dry ingredients. Stir gently until almost combined.
5. Fold through the bacon and mushrooms. Spoon mixture into prepared pan. Bake for 20-22 minutes or until cooked, when tested with a skewer. Stand 5 minutes in pan before turning out. Serve warm.