



**PREP**  
10 min

**COOK**  
20-22 min

**SERVES**  
12 muffins

# Cheesy Veggie Lunchbox Muffins

## INGREDIENTS

1 cup Lighthouse self-raising flour  
1 cup Emporium Selection shredded tasty cheese  
1 cup Market Fare frozen mixed vegetables, thawed  
2 Farmdale eggs  
½ cup Farmdale full cream milk  
¼ cup The Olive Tree extra virgin olive oil  
¼ tsp Stonemill salt  
Stonemill pepper  
200 g icing sugar (extra)  
2 tbsp cocoa powder

## METHOD

1. Preheat oven to 180°C (fan-forced). Line a 12-hole muffin tray with paper cases.
2. In a large bowl, combine flour, salt, and pepper. Stir through the cheese and thawed vegetables.
3. In a separate bowl, whisk eggs, milk, and olive oil together until smooth.
4. Pour wet mixture into the dry ingredients and fold gently until just combined. Do not overmix.
5. Divide mixture evenly among the muffin holes
6. Bake for 20–22 minutes, or until golden and a skewer inserted into the centre comes out clean.
7. Cool slightly before packing into lunchboxes.

TASTY



Add 1 tbsp of Colway tomato relish to the batter for extra flavour.



Good Different