



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
1/2 cup Farmdale full cream milk
1/4 cup The Olive Tree extra virgin olive oil
1/4 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.



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

TASTY



Good Different