



SMOKED GOUDA MUFFINS

- ❑ 2 cups All Purpose Flour
- ❑ 1 tbsp Baking Powder
- ❑ ¾ tsp Salt
- ❑ ¼ tsp Black Pepper
- ❑ ¼ cup, dry Chives (1/2 cup if using fresh Chives)
- ❑ ¼ cup, grated Smoked Gouda
- ❑ 1 Egg
- ❑ 1 cup Milk
- ❑ ¼ cup melted Butter

Line muffin pans with paper liners.

In a mixing bowl, combine all dry ingredients.

Add egg, milk and melted butter.

(If baking the next day, keep dry and wet ingredients separate)

Spoon into muffin pans about ¾ full.

Bake in a preheated oven at 375 or until toothpick inserted into center of muffin comes out clean.

Cool in pans for about 10 minutes before removing.

Makes approx 8 – 9 muffins, add more milk to make the batter runny to make filling the tins easier. Doubling the recipe is also okay.