

Cheese Muffins by Lynn's Recipes



Lynn demonstrates how to make Cheese Muffins. These are great with any meal or just as a snack. Adapted from Pioneer Woman. Makes approximately 12 muffins.

Ingredients:

- 1-1/2 cups all purpose flour
- 1 Tablespoon baking powder
- ½ teaspoon salt
- 1-1/2 Tablespoons sugar
- 3 cups grated sharp cheddar cheese
- 1 egg
- 1 cup milk
- ¼ cup melted butter

Preheat oven to 375°. Spray a 12 cup muffin pan with cooking spray. Set aside.

Combine flour, baking powder, salt and sugar in a large bowl and stir to incorporate. Add cheese and stir to combine.

In a separate bowl, combine egg, milk and butter and mix well. Add egg mixture to flour mixture and stir until just combined.

Spoon mixture into the prepared pan, filling each muffin about 2/3 full. An ice cream scoop work well for this task.

Bake in the preheated oven for 20-25 minutes or until a toothpick comes out clean.

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