

Courgette and Cheese Muffins

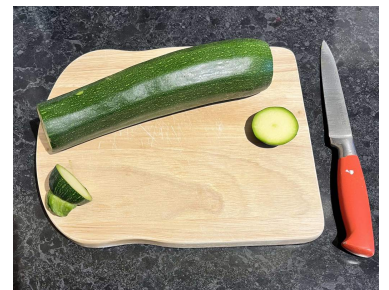
Makes 12

Ingredients

- 1 small courgette
- 100g cheddar cheese
- 225g self-raising flour
- 50ml oil
- 175ml milk
- 1 egg
- black pepper

Method

1. Turn on the oven to 200°C.
2. Put 12 muffin cases in the muffin tin.
3. Cut the ends off the courgette.



4. Grate the courgette. Put it in the mixing bowl.



5. Grate the cheese. Put it in the mixing bowl.



6. Put the flour, oil, milk, egg and black pepper in the mixing bowl.



7. Mix well.



8. Spoon the mixture into the muffin cases.



9. Bake for 20 minutes until golden.

10. Cool on a cooling rack.



Enjoy warm or cold.