

Cheese and cherry tomato muffins

Ingredients

- 225g/8oz self-raising flour
- 100g/3½oz courgette, grated
- salt and freshly ground black pepper
- 100g/3½oz mature cheddar, grated
- 175ml/6fl oz milk
- 1 free-range egg
- 55ml/2fl oz olive oil
- 10 cherry tomatoes

To serve

- crisp grilled bacon
- scrambled egg

Preparation method

1. Preheat the oven to 200C/400F/Gas 6.
2. In a mixing bowl, combine the flour, courgette, salt, freshly ground black pepper and cheddar and mix well.
3. In a separate bowl, mix together the milk, egg and olive oil. Add this mixture to the dry ingredients and mix well.
4. Grease ten muffin moulds and half-fill each with the mix.
5. Prick each cherry tomato - this stops them popping when they cook - and press one tomato into the top of each spoonful of mix.
6. Spoon the remaining mixture over each muffin to conceal the tomato. Cook for about 20 minutes until golden brown.



less than 30 mins

preparation time

10 to 30 mins

cooking time

Makes 10

By Simon Rimmer

From Something for the Weekend

These cheesy muffins take no time to throw together and are delicious with eggs and bacon for breakfast or brunch.