



## Recipe Name: CHEESE MUFFINS WITH ONIONS AND CHIVE

### Ingredients:

7 oz.	Wheat flour
4.4 oz.	Cheese, coarsely grated (Gruyere, Cheddar)
2 Tsp.	Baking Powder
½ Tsp.	Caraway Seed
½ Tsp.	Paprika Powder (sweet)
3.4 fl. oz.	Oil
1 or 2	Scallions, spring onions (or 1 small leek)
	Salt
	Nutmeg
	Pepper
	Chive
2	Eggs
6.8 fl. oz.	Milk or cream

### Steps to follow:

Mix the dry ingredients together. Cut the scallions / leek into small slices and sauté in a pan with oil until softened. Season with salt, nutmeg and pepper. Mix with the dry ingredients.

Mix the eggs with oil, milk, and finely chopped chive. Then stir in the dry ingredients. Fill the cups of a mini muffin pan until three quarters of their capacity with the mixture (after greasing the cups or filling in paper baking cups). Bake for 20-25 minutes at 355 F until golden-brown. Serve as a snack.