

# SAVOURY MUFFINS

<i>Ingredients</i>	<i>Equipment</i>
2 Cups Self Raising Flour/ <b>Gluten Free*</b>	Chopping Boards
160 Grams Tasty Cheese/ <b>Bio Dairy Free*</b>	Knives
100 Grams Ham/ <b>Gluten Free*</b>	Grater
1 Zucchini	Cup Measures
2 Spring Onions	Large Mixing Bowl
1 Cup Soy Milk	Large Mixing Jug
1 Egg/ <b>Egg Replacer*</b>	Whisk
1/2 Cup Chutney	Wooden Spoon
Salt & Pepper to taste	2 Spoons
	Patty Pan Tray
	Patty Pans

**\*Please refer to the CPS website for alternative ingredients**

<b><i>What to do</i></b>
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1. Get out all required equipment
2. Weigh and measure ingredients
3. Sift SR flour into the large mixing bowl add salt and pepper to taste.
4. Grate the cheese and zucchini
5. Chop the ham into small pieces
6. Finely slice the spring onions
7. In the large mixing jug whisk together the milk, egg and chutney. Add it to the flour and mix until well combined.
8. Add all other ingredients and mix well with a wooden spoon.
9.  $\frac{3}{4}$  fill each patty pan with the mixture until all used.
10. Bake for 15 to 20 minutes in a 200° preheated oven or until cooked.