

Ham and Cheese Muffins



This recipe is ideal for children. All children love muffins and if they can prepare them on their own, it is a great joy for them. I would call this an ideal recipe for hanging out with your children and it is also very useful because they can learn something.

INGREDIENTS FOR 12 MUFFINS :

500 g of flour

10 g of salt

1 package of baking powder

1 g cayenne pepper (you can use mild red pepper – spice)

1 teaspoon of sugar

300 g of cheese (Gauda, Ementaler etc. ...)

200 g ham for pizza (or Bologna sausage, Sujuk etc ...)

200 ml of milk

100 ml of oil

2 eggs

PROCEDURE :

- 1 . heat the oven to 190 degrees ...
- 2 . grate cheese and ham ...
- 3 . stir all dry ingredients ...
- 4 . add all wet ingredients and whisk them well to avoid the appearance of lumps
- 5 . then add the ham and cheese and stir ...
- 6 . put the paper cups in the muffin pan ...
- 7 . fill the pans almost to the top ...
- 8 . put into the pre-heated oven for ca. 25 – 30 minutes ...
- 9 . take the muffins out and put them on a grid to cool down ...



If you like recipes from my blog, you can subscribe to my YouTube channel for free thank you for trusting me your Meri