

RECIPE

# Cheese & Bacon Muffins



Ready in **35 minutes**

Yield: **12 muffins**

## Ingredients

- 2 cups flour (500 ml)
- 2 Tbsp sugar (30 ml)
- 1 Tbsp baking powder (15 ml)
- ¼ tsp salt (1 ml)
- ½ cup grated cheese (125 ml)
- 4 bacons slices, cooked & crumbled
- 1 egg, slightly beaten
- 1 cup milk (250 ml)
- ¼ cup canola oil (60 ml)

## Preparation

1. **Preheat oven to 400 F.**
2. Measure first 6 ingredients into a large bowl. Stir thoroughly (try using a whisk). Make a well in the center.
3. **In a small bowl beat egg slightly.** Mix in milk and canola oil. Pour into well. Stir only to moisten. Batter will be lumpy.
4. **Fill greased muffin tins ¾ full.** Bake for 20-25 minutes. Let stand 5 minutes. Remove from pan. Serve warm.