Pizza muffins

Cheese and pepperoni give these savoury muffins a delicious flavour. Instead of having something sweet, try nibbling on these when you’re hungry.

**Ingredients**
- 250g (9oz) plain flour
- 1 tsp baking powder
- 1 tsp dried oregano
- 115g (4oz) butter, melted
- 250ml (9fl oz) milk
- 2 eggs
- 2 tbsp tomato pizza sauce, plus extra for dipping
- 115g (4oz) mixed Cheddar and mozzarella cheese, grated
- 150g (5 1/2oz) mini pepperoni, sliced

**Special equipment**
- 2 x 6-hole or 1 x 12-hole muffin tin

**Level rating**
- 🍳

**How long?**
- 15 mins prep,
- 25 mins baking

**How many?**
- 8-10

**TRY THIS**
To make a veggie version, replace the same quantity of mini pepperoni with pitted black olives, cut lengthways.

1. Preheat the oven to 190°C (375°F/Gas 5) and grease a muffin tin with oil.

2. Mix the flour, baking powder, and oregano in a bowl. Mix the butter, milk, eggs, and pizza sauce in a jug.

3. Pour the egg mixture into the flour mixture and lightly stir together. Then fold in the cheese and pepperoni.

4. Spoon the mixture into the muffin tin. Bake for 20-25 minutes, until golden.

Instead of pepperoni, try similar quantities of your favourite pizza toppings!

Suitable for 9-12 years

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