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.

Level rating

How long? 15 mins prep, 25 mins baking

How many? 8-10

Ingredients

oil, for greasing
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 (5½oz) mini pepperoni, sliced

Special equipment

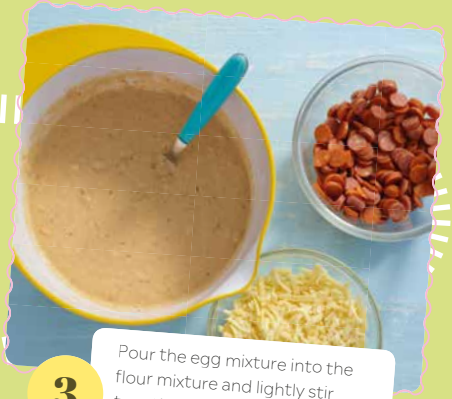
2 x 6-hole or 1 x 12-hole muffin tin

TRY THIS

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

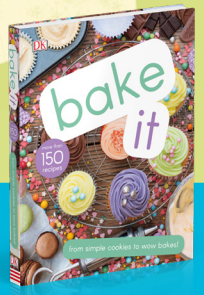
1 Preheat the oven to 190°C (375°F/Gas 5) and grease a muffin tin with oil.

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.



DK

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

Suitable for 9–12 years

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