

CARROT MUFFINS WITH GARLIC BUTTER

Ingredients:

1Tbs Butter

1 medium carrot

Small handful of fresh parsley

60g cheddar cheese

220g self-raising flour

1 egg

$\frac{3}{4}$ cup milk

$\frac{1}{2}$ cup veg oil

Garlic butter:

2 cloves garlic

Pinch of salt

125g butter

What to do:

1. Preheat the oven to 180c.
2. Grease muffin tray or place patty pans in muffin tray.
3. Peel and grate carrot.
4. Chop parsley.
5. Grate the cheddar cheese.
6. Mix the cheese, parsley and flour in a bowl then add the carrot.

PLEASE TURN OVER

7. In a second bowl, whisk the egg, milk and make a well in the dry ingredients. Tip the liquid mixture and mix lightly. Spoon the mixture into the muffin tins.
8. Bake for 20-25 mins.
9. While muffins are cooking make the garlic butter. Crush garlic in a garlic crusher. Mix the butter, salt and garlic until smooth. Place butter in small bowls and place in fridge to set.
10. Remove muffins from oven. Serve with garlic butter on the side.