



Herbed Feta and Chilli Muff-Cakes



INGREDIENTS:

- 1KG VANILLA MUFFIN MIX
- 5 FREE RANGE EGGS
- 200ML CANOLA OIL
- 450ML WATER
- 1/4 CUP OF CHIVES, SNIPPED/FINELY CHOPPED
- 200G HERBED FETA
- CUP OF CHEDDAR CHEESE (OR MORE)
- DRIED MIX HERBS
- CHILL FLAKES (OPTIONAL)
- PAPRIKA
- SALT AND PEPPER
- CUPCAKE CASES (THE SPARKLY THE BETTER)
- NON-STICK SPRAY
- 2 X 12 MUFFIN PANS

How To Make the Muff-Cakes:

- #1 POP THE CUPCAKE CASINGS IN THE MUFFIN PAN AND SPRAY WITH NON-STICK SPRAY. SET ASIDE.
- #2 GRATE AT LEAST ONE CUP OF CHEDDAR CHEESE AND SET ASIDE.
- #3 IN A BOWL, POUR THE WATER, OIL, EGGS AND SNIPPED CHIVES.
- #4 WHISK TOGETHER UNTIL WELL-COMBINED.
- #5 IN A SEPARATE BOWL, POUR THE VANILLA MUFFIN MIX IN. MAKE A WELL IN THE MIDDLE.
- #6 POUR IN THE LIQUID AND GIVE IT ONE OR TWO STIRS.
- #7 TAKE ALL THE FETA AND CRUMBLE IT INTO THE MIX. KEEP THE "FETA-WATER" IN CASE THE MIX IS TOO DRY. IT'S A GREAT WAY TO MOISTEN IT AND KEEP THE YUMMY FLAVOUR. THEN STIR IT ONCE AND TWICE.
- #8 THEN POUR IN THE CHEDDAR CHEESE AND MIX THROUGH. IF THERE ARE DRY PATCHES USE THE "FETA-WATER".
- #9 NOW PREHEAT THE OVEN TO 180 DEGREES CELSIUS. AND THEN SPOON THE MIX INTO THE CUPCAKE CASES.
- #10 ONCE ALL THE CASINGS ARE FULL, TOP THE MIX WITH THE CHILLI FLAKES, MIXED HERBS, PAPRIKA, SALT AND PEPPER.
- #11 THEN POP THE FIRST TRAY INTO THE OVEN FOR ABOUT 20 MINUTES OR UNTIL THE TOPS TURN GOLDEN.
- #12 ONCE THE FIRST BATCH IS DONE, POP THE SECOND BATCH IN, UNTIL THEY ARE DONE.
- #13 LEAVE THE MUFF-CAKES IN THE PAN UNTIL THEY ARE COOLED.
- #14 ONCE COOLED, REMOVE AND TAKE PHOTOS FOR INSTAGRAM AND SOCIAL MEDIA.