



## Vegetable Muffins with Cheese, Bacon and Billies Salt for Seasoning (makes 24)

### Vegetable Muffins

Ingredients:

100g	Bacon - chopped
100g	Cheese - grated
1 Can	Whole Kernal Corn - drained
1	Small Onion - diced
1 tbs	<i>Billies Salt for Seasoning</i>
2 cups	Self Raising Flour

Mix together then add wet ingredients

2	Eggs
100g	Butter Melted
½ cup	Milk
100g	Cooked Spinach Leaves – or 4 cubes frozen thawed and chopped
250g	Pumpkin – cooked and mashed (cube and cook with a little water in microwave for 5 mins)

Extra

100g	Feta cubed into 24 pieces
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Method:

Mix egg, milk and but then stir in spinach and pumpkin

Carefully fold into dry ingredients, do not over mix

Use *Billies Scoop* (or similar) to scoop out mixture into greased muffin pans and put a piece of Feta onto each muffin.

Bake at 200 degrees for 12 -15 minutes

Notes

These Muffins make a great Breakfast, Snack or perfect with soup.

To make Vegetarian leave out bacon.

Use Gluten Free Self Raising Flour to make Gluten Free