



Lauraine Jacobs (Kathy Peterson's) Cheese Muffins with Melted Brie

This is such a versatile recipe that I don't know where I'd be without it. The muffins are quick to make, can be made a day ahead or frozen, and can be served hot or cold.

Makes 36 mini muffins



- 2 cups high-grade flour
- 4 tsp baking powder
- 1 cup grated tasty cheddar cheese
- 1 egg, beaten
- ½ tsp salt
- ¼ cup canola oil
- 1½ cups milk
- extra grated tasty cheddar cheese
- 200 g brie or camembert cheese, cut into even-sized pieces

Preheat the oven to 220°C (190°C fan-bake). Lightly coat three 12-hole mini muffin pans with baking spray.

Sift the flour and baking powder into a large bowl. Add the grated cheddar.

In a small bowl, whisk the egg, salt and oil together. Pour into the dry ingredients along with the milk. Fold together without over-mixing (the mixture should be a dropping consistency), then spoon into the prepared pans. Sprinkle extra grated cheese on top of uncooked muffins.

Bake for 10 minutes, until the muffins are well puffed and golden brown.

Leaving the oven on, turn the muffins out on to a wire rack to cool.

Split each muffin to form a pocket and place a piece of brie or camembert inside. Line a baking tray with baking paper. Place the muffins on it, slightly apart.

Bake until the cheese has melted and the muffins are crisp. Serve hot in a basket lined with a linen napkin.

Variations

Chopped fresh herbs can be added to the mix, along with cooked bacon and onion. If the muffins are to be served cold they can be filled with ham or other cold meats, or pesto.

A recipe by Kathy Peterson from A Treasury of New Zealand Baking edited by Lauraine Jacobs. Published by Random House New Zealand RRP \$55.00.



Recommended wine match
Morton Estate White Label Pinot Gris