

Fetta and Spinach Muffins

These savoury muffins are great on their own or served as an accompaniment to a hearty soup.

Makes: 12 med **Prep:** 15 min **Cook:** 25-30 mins

You can use any of the SiliconWare muffin pans- 12 cup muffin tray pan, 24 mini muffin tray pan or individual muffin cups-mini, medium or jumbo or the friand tray pan is also great.

Ingredients

- 2 cups plain flour
- 4 tsp baking powder
- 2 eggs beaten
- 50 gm melted butter
- ¼ cup parmesan cheese grated
- 1 cup Danish Fetta cheese
- 2 cups baby spinach leaves
- ½ cup light sour cream



Method

1. Pre heat oven to 160°Celsius (fan forced).
2. In a medium bowl beat eggs, light sour cream and cheeses with a fork.
3. Add melted butter and combine with fork.
4. Sift flour and baking powder into mix, add spinach leaves and combine using SiliconWare spatula gently.
5. Spoon into well greased muffin pans which have been placed on baking tray.
6. Cook for 10 mins (mini muffins). If you have made larger muffins cooking time will be 20-25 mins or until firm to touch.
7. Remove baking tray from oven and allow to cool before inverting pans.

Note

Danish fetta is creamy and soft. The result is muffins which are buttery and light in texture. For a more coarse texture, try crumbled Greek or Bulgarian fetta.