

Rhubarb & Mango Savoury Muffins

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Makes 12

INGREDIENTS

- 235g plain flour
- 250g grated cheddar cheese
- 2 tsp baking powder
- 2 tsp caster sugar
- 1 tsp salt
- 1 tsp poppy seeds
- 90ml vegetable oil
- 120ml full fat milk
- 1 large egg
- 150g Rhubarb & Mango chutney (I used Annabel's Deliciously British [here](#))

Topping

- 85g grated cheese
- 1 tsp poppy seeds to sprinkle

METHOD

1. Heat the oven to 170 degrees fan and pop 12 muffin cases into a muffin tray
2. In a large bowl combine all the dry ingredients excluding the cheese and mix thoroughly, add the grated cheese and mix again
3. In a smaller bowl combine the oil, milk, egg and chutney

and mix until all combined

4. Pour the wet ingredients into the dry and mix until just combined, do not overwork

5. Spoon evenly between the 12 muffin cases and top with the remaining cheese and poppy seeds

6. Bake on the middle shelf for 20-22mins (check a skewer comes out clean), then remove from the oven to a wire rack

7. These can either be served warm or cold. If not eating straight from being cooked then I highly recommend warming in the microwave for 30 seconds before serving – absolutely delicious!



ENJOY! If you opt for Rhubarb & Mango Savoury Muffins, please do share a picture!