

Artichoke, Black Olive & Feta Muffins



R & J Mazza
GLOBE
ARTICHOKES

Ingredients

Dry Mix

3 cups self raising flour
Pinch salt
Cracked pepper to taste

Wet Mix

3 eggs, lightly beaten
¼ cup sunflower oil
¼ cup parmesan cheese, grated
1½ cups milk
4 spring onions, sliced
1 cup artichokes hearts, finely chopped
¼ cup sun-dried tomatoes, finely chopped
1 cup black olives, pitted and sliced
1 cup feta cheese, crumbled
1 tablespoon rosemary, finely chopped



How to Prepare

1. Preheat oven to 200°C.
2. Place wet mix in a medium bowl and mix well.
3. Place dry mix in a large bowl and mix well.
4. Make a well in the centre of the dry mix. Add wet mix and stir well.
5. Place mixture in muffin tins.
6. Bake in oven for 25-30 minutes or until golden.

Makes 12 large muffins

