

# Savoury mini muffins

## Ingredients:

- 1 small Onion, finely diced
- 5 Bacon rashers, finely diced
- ½ cup Chopped parsley
- 1 cup Grated cheese, cheddar
- ½ tsp Baking powder
- 1 cup Flour
- 1 Egg
- 1 cup Milk, or buttermilk
- 1 serving Sesame seeds, to sprinkle on the top of muffins



## Directions:

1. Preheat oven to 180C.
2. In a bowl combine onion, bacon, parsley, cheddar cheese, flour, baking powder, salt and freshly ground black pepper.
3. Beat 1 egg with milk (or buttermilk). Add to dry ingredients and mix together gently.
4. The batter should be wet. Use more milk accordingly.
5. Spoon into a greased mini muffin pan, sprinkle with sesame seeds and bake for 30-40 minutes until puffed and golden.