Mini Cheese and Herb Muffins

Ingredients

100g spinach leaves

75g butter

35g grated cheese

1tbsp chopped fresh herbs, ie parsley or chives

100g plain white flour

100g light brown self-raising flour

½ tsp bicarbonate of soda

Pinch of salt

2 tsp baking powder

1 large egg

200 ml buttermilk

Method

1. Preheat the oven to 200ºC / 400ºF /gas mark 6.
2. Pour boiling water over spinach in a colander to wilt. Drain and leave to dry.
3. Melt butter in saucepan. Leave to cool.
4. Mix cheese, herbs, flours, bicarbonate of soda, salt and baking powder in a bowl. Stir in spinach.
5. Whisk butter, egg and buttermilk in a jug, pour slowly into dry ingredients. Stir briefly.
6. Spoon into muffin cases and bake for 12 minutes or until lightly browned.
7. Remove from oven and leave to cool. Serve warm or cold.

Yield – 24 mini muffins