



Bacon & Cheddar Cheese Muffins

Got more of a savoury tooth? We've got you with this easy cheesy recipe

Serves: 6

Prepare: 10 Minutes

Cook: 20 Minutes

Difficulty: easy

Ingredients

- 250g self-raising flour
- 150g mature cheddar cheese
- pinch salt
- pinch black pepper
- 1/2 tsp ground turmeric
- 4 rashers of [streaky bacon](#)
- 100ml natural yoghurt
- 100ml milk
- 2 eggs

Method

1. Preheat your oven to 200°C
2. Warm a medium pan on your hob until piping hot. Carefully slice your streaky bacon into roughly 1 cm thick lardons. Tip them into your hot pan and allow to crisp, frying for 4 or 5 minutes. Allow to cool off of the heat whilst you make your muffin mixture
3. In a small mixing bowl, beat your two eggs, yoghurt and milk together. In a large mixing bowl, tip in your dry ingredients and lightly mix together. Make a well to the centre and pour in your wet mixture. Gently fold all of your ingredients together being careful not to overwork it. The mixture should just about fall off your spoon
4. Grease a muffin tin or fill your tin with muffin cases and spoon in your mixture, evenly, amongst 6 spaces
5. Bake for 20 minutes or until the tops are golden brown. If you want to check your mix is cooked throughout, place a clean knife through the centre of one of your muffins, pull it out, and if no mix is stuck to your blade, your muffins are cooked
6. Place on a rack to cool before devouring