



Sun dried tomatoes muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup of wheat flour
- 1 cup of spelt flour
- 200 grams of cottage cheese
- 1 tea spoon of baking powder
- 1 tea spoon of baking soda
- 1/2 cup of sun dried tomatoes, finely chopped
- 1/4 cup of basil leaves, finely chopped
- 1/2 cup of water
- 2 eggs
- pinch of salt
- ground parmesan cheese for garnish

Instructions

1. Sift flour into a large bowl, all baking soda and baking powder, mix well.
2. Reconstitute dried tomatoes in hot water.
3. Drain and chop tomatoes, reserve 1/2 cup of water.
4. Add cottage cheese to the bowl, mix well, then add water and eggs, mix well till dough will be uniformed.
5. Add tomatoes and basil, mix.
6. Pour dough into muffin baking tray.
7. Sprinkle each muffin with parmesan.
8. Bake in preheated oven, in 180 C degrees, about 25 min, till golden brown.