



Feta & Spinach muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 250 grams of fresh or frozen spinach in leaves
- 250 grams of wheat flour
- 100 grams of whole wheat flour
- 3 tea spoons of baking powder
- 2 large eggs
- 60 ml (1/4 cup) of oil
- 200 ml of milk
- 250 grams of feta cheese, cubed

Instructions

1. If you use fresh spinach, cook it in lightly salted water, 5 min and chop.
2. Sift flours and baking powder and salt, mix.
3. In separate bowl mix eggs, oil and milk and whip it together with food processor.
4. Add bit by bit flour till you receive uniform and smooth dough.
5. Add spinach and feta, mix gently.
6. Put dough into muffin baking tray.
7. Bake about 25 min till muffins are golden brown, in preheated oven, in 180 C degrees.