



Carrot&Cheese muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300 grams of wheat flour
- 2 tea spoons of baking powder
- pinch of salt
- 3 big eggs
- 200 ml of milk
- 60 ml of oil
- 2 tea spoons of ground coriander
- 1/2 tea spoon of ground cumin
- black pepper
- 125 grams of gruyere cheese, grated
- 2 carrots, peeled and grated
- 200 grams of cream cheese
- 2 table spoon of fresh herbs, chopped
- 1 tea spoon of butter to smear baking tray

Instructions

1. Sift flour, add salt and baking powder, mix well.
2. In separate dish, whip eggs, add milk, oil, coriander, cumin, pepper, mix well.
3. Add flour bit by bit, keep mixing.
4. Add carrot, both cheeses and herbs, mix well.
5. Smear muffin baking tray with butter.
6. Pour in the dough.
7. Bake in preheated oven in 180 C degrees, about 30 min.