



Leek muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 50 grams of leek, sliced
- 1/2 onion, sliced
- 100 grams of ham, cubed
- 200 grams of wheat flour
- 20 grams of oat flakes
- 2 teaspoons of baking powder
- salt
- black pepper, ground
- 1/2 teaspoon of grounded cumin
- 1 egg
- 3 tablespoons of oil
- 50 grams of grated cheese
- 150 ml of milk

Instructions

1. Fry onion and leek, cool.
2. In separate bowl, beat egg, oil and milk.
3. In separate bowl, sift flour, mix with baking powder, oat flakes, cumin, salt, black pepper.
4. Add dry ingredients, bit by bit into egg mixture.
5. In the end add fried leek and onion, ham and grated cheese.
6. Grease muffin baking pan, pour in dough.
7. Bake about 25 min, in preheated oven, in 180 C degrees.