

## Cheese Muffins with Bacon and Chives 香蔥煙肉芝士鬆餅



Servings: 12, 份量 : 12

### Ingredients 材料:

Bacon bits 碎煙肉	1/2 cup 杯
Butter 牛油	25g 克
Chives or spring onions (minced) 小香蔥 (切碎)	1/4 cup 杯
Self raising flour 自發粉	2 cups 杯
Bicarbonate soda 梳打粉	2 teaspoons 茶匙
Salt 鹽	1 teaspoon 茶匙
Eggs 蛋	2 隻
Milk 鮮奶	1 cup 杯 (240ml 毫升)
Cheddar cheese (shredded) 車打芝士 (刨碎)	1 cup 杯

1. Cook bacon until crispy. Let cool. Set aside.  
先將碎煎至鬆脆, 待涼備用。
2. Preheat oven to 180°C.  
將焗爐預熱至攝氏 180 度。
3. Oil muffin tin.  
將鬆餅盤掃油。
4. Melt butter. Then add chives into the butter. Cool to room temperature.  
煮溶牛油後加入香蔥, 置於室內, 放涼。
5. Combine eggs and milk using a whisk.  
將蛋及鮮奶打勻。

6. Add flour, bicarbonate soda and salt. Stir until blended thoroughly.  
加入自發粉、梳打粉及鹽, 攪勻成粘糊狀。
7. Add butter, chives, bacon and cheese into the batter. Mix well.  
加入牛油、香蔥、煙肉及芝士, 攪勻。
8. Spoon mixture into prepared muffin tin, filling about  $\frac{2}{3}$  full.  
將粘糊倒入焗盤內, 至  $\frac{2}{3}$  滿。
9. Bake for 10 minutes.  
焗 10 分鐘。
10. Remove from oven and add shredded cheese on muffin tops.  
取出焗盤, 在鬆餅面灑上碎芝士。
11. Turn the tray and bake for another 10 – 15 minutes, or until muffin tops just begin to brown.  
將焗盤前後換轉, 再焗 10 – 15 分鐘, 或至鬆餅面呈微金黃色。
12. Remove from oven and remove muffins from tin. Cool them on a wire rack.  
從焗爐取出鬆餅, 放於架上待涼。