

Carrot muffins with garlic butter

Ingredients: 2 medium sized carrots 1 bunch parsley 120g cheddar cheese 440g self-raising flour 2 eggs 1 ½ cups milk 1 cup vegetable oil Garlic butter 4 cloves garlic Salt 250g butter	Equipment: Measuring cups and spoons Small saucepan Pastry brush 2 small muffin trays Grater Chopping board Knives- 1 small, 1 large Tea towel Scales Bowls- 1 small, 1 medium, 1 large Whisk Fork Baking paper Wire rack
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Method:

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| <ol style="list-style-type: none">1. Preheat oven to 180c. Lightly spray muffin tins with cooking oil.2. Peel and grate carrots- you will need about 1 cup. Rinse the parsley, and dry by rolling in the tea towel, then chop. Weigh out grated cheddar cheese. Mix together in the large mixing bowl cheese, parsley, carrot and flour.3. In the medium bowl whisk eggs, milk and oil. Make a well in the dry ingredients and tip in the liquid mixture. Mix lightly, then spoon batter into the holes of the greased muffin tin, filling them two- thirds full. Bake the muffins for 20- 25 minutes until browned on top. | <ol style="list-style-type: none">4. While the muffins are cooking make the garlic butter. Peel the garlic. Place the cloves on the chopping board and flatten by thumping with the side of the large knife. Sprinkle the garlic with salt, chop finely. Place the butter in a small bowl and soften with a fork. Work in the garlic and mash until smooth. Spoon the garlic butter onto a small piece of baking paper and roll up tightly like a small sausage, twisting the ends. Place the roll in the freezer to firm up so it can be sliced.5. Remove muffins from the oven. Allow them to sit for a minute in the tin, before turning them out onto the wire rack to cool. Take the garlic butter roll of the freezer and slice finely. When the muffins are nearly cold, make a slit in the top of each muffin and insert a slice of garlic butter. |
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