

Feta, Tomato and Pesto Muffins

Ingredients:

250g self raising flour	1/4 tsp bicarbonate of soda
1/4 tsp baking powder	1 tsp caster sugar
75g unsalted butter, melted	1 egg
1 grated courgette	250ml milk
90g Sun dried tomato, chopped	130g feta, cubed
1 tbsp. pesto	Salt and pepper

Resources: saucepan, knives, mixing bowls, spatula, muffin tin, sieve, scales, wooden spoon, muffin cases, tablespoon, grater.

1. Preheat the oven to 180C/gas 4. Line a 12 hole muffin tin with paper cases.
2. Melt the butter in a saucepan over a gentle heat.
3. Combine the flour, bicarb, baking powder and caster sugar in a large bowl and make a well in the centre. Season with salt and pepper.
4. In a jug, whisk together the melted butter, egg, courgette, and add the milk and pesto.
5. Chop the sun dried tomato and feta into small chunks.
6. Pour the wet ingredients and chopped tomato and feta into the well in the dry ingredients, and fold together using a spatula until just combined. **DO NOT OVER MIX OTHERWISE YOU WILL GET TOUGH MUFFINS!**
7. Divide the batter between the muffin cases.
8. Bake on the middle shelf of the oven for 30-35 minutes until well risen and golden brown.