

Corn, cheese and chive muffins



- **Ingredients**

- 1/4 cup corn kernels
- 1/4 cup tasty cheese, grated
- 1/2 tablespoons chives, chopped
- 3 tablespoons olive oil
- 1 egg
- 1/4 cup milk
- 1/2 cup plain flour, sifted
- 1 teaspoon baking powder

- **Method**

1. Pre-heat oven to 180°C.
2. In a large bowl, combine corn, cheese, chives, olive oil, 1 egg and milk.
3. Add plain flour and baking powder, folding in gently until just combined.
4. Spoon mixture into a lightly greased muffin pans.
5. Bake for 20 minutes or until golden. Serve warm or cold.