

504

260308b

Baking; snacks

Quickie

Damian Heads

Zucchini and bacon muffins

Canola spray oil

2 rashers bacon, chopped and cooked

2 cups self raising flour

1 cup grated zucchini

60g butter, melted

1 egg, lightly beaten

1 cup milk

¼ cup Greek yoghurt

1 Preheat the oven to 220°C fan-forced. Spray a mini muffin pan with oil.

2 Cook bacon in a frying pan over medium-high heat until light golden. Set aside to cool.

3 Combine flour, bacon and zucchini in a bowl, stir in the butter, egg, milk and yoghurt, season with salt and pepper.

4 Spoon mixture into prepared mini muffin pan until two-thirds full, bake for 8-10 minutes or until firm and golden. Serve warm.