

# Welsh Rarebit Muffins

## INGREDIENTS

114g self-raising flour

25g plain flour

½ tsp baking powder

¼ level tsp bicarbonate of soda

pinch salt

¼ level tsp mustard powder

50g strong cheese, half grated, half cubed

3 tbsp vegetable oil

75g Greek yogurt

63ml milk

½ egg

½ tbsp Worcestershire sauce

(divided by 2)

## METHOD

- Heat oven to 200C/fan 180C/gas 6.
- Mix together the self-raising and plain flour, baking powder, bicarbonate of soda, salt and mustard powder in a bowl.
- In a separate bowl, mix the cheese, oil, yogurt, milk, egg and Worcestershire sauce.
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- Combine all the ingredients and divide between the muffin cases in the muffin tin.
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- Place in the oven for 20-25 mins until golden. Remove and cool slightly on a rack.

What you need: Ask the kids to help get everything ready, weighing scales, measuring jug, fork, 2 mixing bowls, 12 paper muffin cases, muffin tin, cheese grater, sharp knife, tablespoon, cooling rack.