

Misc.

Rosemary Cheddar Muffins

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Start to Finish Time: 25 minutes

2 cups self-rising flour

1/2 cup sharp cheddar cheese, shredded

1 tablespoon fresh rosemary or one teaspoon dried rosemary, crushed

1 1/4 cups 2% milk

3 tablespoons mayonnaise

Preheat oven to 400 degrees.

In a large bowl, combine the flour, cheese and rosemary.

In another bowl, combine the milk and mayonnaise. Stir into the dry mixture just until moistened.

Spoon into twelve greased muffin cups.

Bake for 8 to 10 minutes or until lightly browned and a toothpick inserted in a muffin comes out clean.

Cool for 5 minutes before removing from the pan to a wire rack.

Serve warm.

Yield: 1 dozen

Per Serving (excluding unknown items): 1560 Calories; 62g Fat (35.8% calories from fat); 49g Protein; 201g Carbohydrate; 8g Dietary Fiber; 97mg Cholesterol; 3913mg Sodium. Exchanges: 12 Grain(Starch); 2 Lean Meat; 1 Non-Fat Milk; 7 Fat.