

## *Cheese and Bacon Muffins*

### Ingredients:

250g self raising flour  
150g strong cheese, like mature cheddar  
½ tsp salt  
½ tsp ground black pepper  
½ ground turmeric (optional)  
1 tsp mustard powder (optional or to taste)  
3 rashers any bacon  
100ml natural yoghurt  
100ml milk  
2 eggs

### Directions:

1. Preheat oven at 200c/ gas mark 6
2. Grill bacon rashers and turn out to cool; chop roughly
3. Mix the dry ingredients: flour, cheese, bacon, salt, pepper, spices.
4. In a separate bowl, beat 2 eggs and add yoghurt and milk. Make a well in the dry ingredients and add wet ingredients; mix quickly but gently, don't take too long and don't over mix. The mixture should be lumpy and just about falling off the spatula – if not add a touch more milk.
5. Grease a muffin tin and spoon in for 6 large or 10 small.
6. Bake for 15 mins or until tops golden. Turn out onto a rack to cool.