

# Carrot, Feta And Dill Savoury Muffins

**Preparation time:** 5 minutes

**Cooking time:** 8 minutes

**Serves:** 12

## Ingredients:

- 4 carrots, peeled and finely grated
- 100g feta, crumbled
- ½ bunch dill, chopped
- 4 eggs
- ¾ cup Greek yoghurt
- ¼ cup extra virgin olive oil
- sea salt flakes and freshly-ground black pepper
- 2 cups self-raising flour

1. Combine the carrots, feta, dill, eggs, yoghurt and oil in a large bowl, then season generously with salt and pepper. Mix in the self-raising flour.
2. Spoon into two **Décor® Microsafe™ 6 Cupcake Trays**, lined with paper cases, making 12 individual muffins, then stack the trays. Microwave on high power for 4 minutes, then swap the trays and microwave on high power for 4 more minutes.

*Cooking times are based on a 1000W microwave, cooking times may vary depending on microwave wattage.*

**Tip:** *If using one tray, cook 6 muffins for 4 minutes. Then repeat with the remaining batter.*



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Recipe developed by **roughcut.studio**

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