

Carrot, Feta And Dill Savoury Muffins



In the Kitchen
with
Fast Ed

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.*



Share your snaps with us
@decoraustralia using #lovemydecor

www.decor.com.au