

SOUPER MUFFINS



 **Makes** 12 medium muffins

 **Prep Time** 10 minutes

 **Cook Time** 20 minutes

INGREDIENTS

- 1 $\frac{3}{4}$ cups self-raising flour
- 535 g can **Wattie's Big & Hearty Corn & Bacon Chowder**
- 1 egg, beaten
- 75 g butter or margarine, melted
- 2 Tbsp grated cheese

METHOD

1. Preheat oven to 210°C. Lightly grease a standard-sized muffin tin.
2. Sift flour into a bowl and make a well in the middle.
3. Stir together the **Wattie's Corn & Bacon Chowder** and egg. Pour into the well and stir together gently, adding the butter at the end.
4. Divide the mixture evenly among the muffin tins and sprinkle with cheese. Bake in preheated oven and cook for 20-25 minutes or until muffins are golden and spring back when touched in the centre.