

SAVORY HERB MINI MUFFINS*

INGREDIENTS

2 cups unbleached all purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon fresh oregano, chopped
1 tablespoon fresh thyme leaves
1 tablespoon fresh basil, chopped
2 eggs
1 egg white
1 cup buttermilk
2 tablespoons canola oil
2 teaspoons sugar
1/4 cup grated parmesan cheese

DIRECTIONS

Preheat oven to 400F. Lightly spray a mini muffin tin with cooking spray.

Combine flour, baking powder, baking soda, salt, oregano, thyme, and basil in a large mixing bowl. In another bowl combine eggs, egg white, buttermilk, the canola oil, sugar, and Parmesan. Add the liquid mixture to the flour mixture, stirring briefly, then spoon into prepared muffin cups, filling two thirds full.

Bake for 12-15 minutes. Let cool slightly, then remove from tins.

* This recipe makes 24 mini-muffins. These can also be made as regular-sized muffins, makes 12. Prepare as above, only adjust baking time to 22-25 minutes.