

GARLIC, HERB AND PARMESAN PINWHEEL MUFFINS

INGREDIENTS

for the dough

1 cup butter, softened
1 cup plain yogurt
2 1/2 cups flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1 teaspoon salt

For the filling

1/2 cup butter, softened
4 cloves garlic, crushed
2 tablespoons fresh herbs (basil, oregano, thyme or a combination), finely chopped
Pinch of salt
1/2 cup finely grated parmesan

DIRECTIONS

Preheat oven to 350F. Line a standard muffin tin with liners or grease liberally (or use cooking spray)

In the mixing bowl of your stand mixer, cream together softened butter and yogurt. In a separate bowl, sift the flour, baking powder, baking soda and salt. Add the flour mixture to the butter mixture and blend until dough forms. Let rest in the refrigerator for 10-15 minutes while you prepare the filling.

Prepare the filling: In a medium bowl, using a spatula or wooden spoon, combine softened butter, garlic, herbs and salt.

On a well-floured board, roll dough to an rectangle approximately 1/2 cm thick, 18 x 12 inches. Cut off and ragged ends to make as close of a rectangle as possible. Top dough with 3/4 of the herb garlic butter mixture, then sprinkle with 3/4 of the parmesan cheese. Roll dough along short end, so that you have a long, 18-inch snake. Using a sharp knife, cut 1 1/2 inch sections (this should make exactly 12) and place each into a muffin liner. Bake for 20-25 minutes until golden brown and puffy.

Remove from oven and place a small dollop of the remaining butter mixture on each and sprinkle with remaining cheese. Cool slightly, remove from the pan and serve.