Cheddar, Pickle and Oat Savory Muffins

6 standard savory muffins · Active 20 min · Total 55 min

Skills: Easy

Ingredients

- 1 cup all-purpose flour (120 g)
- 1/2 cup rolled oats (45 g)
- 2 teaspoons baking powder
- 1/4 teaspoon fine salt
- 1/8 teaspoon ground black pepper
- 1 large egg
- 3/4 cup milk (180 ml)
- 2 tablespoons neutral oil (30 ml), plus a little for greasing if not using liners
- 3/4 cup coarsely grated cheddar (75 g)
- 1/3 cup finely chopped dill pickle, drained and patted dry (50 g)
- 2 tablespoons chopped chives

Set out

Conventional oven, 6-cup standard muffin pan, Paper liners or oil for greasing, Two mixing bowls, Wire rack

Allergens

Wheat, Oats, Milk, Egg. Check labels and substitutions.

Make it

1. Heat the oven to 375°F/190°C. Line or lightly grease six standard muffin cups.

2. Whisk flour, oats, baking powder, salt and black pepper in one bowl. In the second, whisk egg, milk and oil.

3. Pour wet ingredients into dry and fold gently. Add cheddar, pickle and chives and fold just until no dry flour remains.

4. Divide among the six cups. Bake for 20–22 minutes until risen, golden and a skewer inserted into the center comes out without raw batter.

5. Rest in the pan for 5 minutes, then move to a rack to cool. Refrigerate once cooled and within the stated safe time.

Freeze the spare muffins individually

Wrap cooled muffins separately before freezing so one can be taken out at a time. Thaw in the refrigerator and carry with the rest of a chilled meal rather than leaving a cheese-and-egg bake in a warm bag through a long shift.

A useful detail

Melted cheese can cling to a testing skewer. Look for raw floury batter rather than treating a streak of cheese as proof the muffin is underbaked.

Keep it well

Refrigerate in a covered container within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days, or freeze for up to 2 months. Carry cold with cold sources. Warm a thawed muffin until hot through if preferred.