

Sweet Potato and Bacon Muffins



Serves: 12

Preparation Time: 40 minutes

Cooking Time: 25 minutes

Ingredients:

- 1 medium sweet potato, peeled and finely diced
- 400g self raising flour
- 1 tspn baking powder
- 1/4 tspn cumin
- 1 tspn ground coriander
- 80ml oil
- 2 eggs
- 250ml milk
- 80g natural yoghurt
- 300g [Mainland Shredded Tasty Cheese](#)
- 2 rashers bacon, finely chopped

Method:

- Roast sweet potato at 200°C for 25 minutes or until just tender. Blitz.
- Sift flour, baking powder and spices into a bowl. Combine oil, eggs, milk and yoghurt and stir into dry ingredients until smooth. Add 250g Mainland Shredded Tasty Cheese, bacon and sweet potato.
- Spoon mixture evenly into 12 lightly buttered 1/2 cup capacity muffin pans and top with remaining cheese. Bake in oven at 200°C for 15-20 minutes or until golden brown and cooked through. Turn out onto wire rack and serve warm or cold.



FOODSERVICES
Dairy for Today's Professionals


Dairy for life