

## Cheesy Zucchini and Corn Muffins

<u>Equipment</u>	<u>Ingredients (makes 12 large or 24 small muffins)</u>
<p>Large metal bowl Small metal bowl Measuring jug Chopping board Cook's knife Fork Grater scraper Muffin tray</p>	<p>2 cups self- raising flour 1 medium zucchini grated ½ cup corn kernel 2 spring onions sliced ¼ cup fresh herbs 1/3 cup grated parmesan cheese 1 cup grated tasty cheese 2 eggs 1 cup milk 1/3 cup olive oil</p>



### Method

1. Preheat oven to 200° Celsius.
2. Place flour, prepared veggies, herbs and cheeses in a large bowl, stir to combine.
3. Crack eggs in small bowl and whisk with a fork.
4. Measure milk and olive oil in a jug, whisk with a fork.
5. Pour milk, oil and whisked eggs into vegetable mixture and stir with a scraper until thoroughly mixed.
6. Using double spoon method, scoop equal amounts of mixture into muffin tins and bake for about 20 minutes or until cooked. Let muffins cool in tins for about 5 minutes before removing them.

Serve with a green tossed salad.