Pizza Muffins

These quick and easy savoury muffins will be a hit with adults and kids alike. Customize to your tastes with your favourite toppings; the options are endless.

Ingredients

2 cups Black and Gold self-raising flour

1/2 tsp bi-carb soda

1/2 tsp salt

1 egg

1 cup milk

1/2 cup Black and Gold sour cream

1 garlic clove, crushed

3 tbsp pizza sauce, and extra for the topping

2 cups of grated cheddars, and extra for the topping

Sliced ham and canned pineapple for topping

Method:

1. Preheat the oven to 180C fan forced.
2. In a large bowl, add all the dry ingredients - flour, bi-carb, and salt. Mix well.
3. In a separate bowl, whisk the egg, milk, sour cream, garlic, and 3 tablespoons of pizza sauce. Pour the wet ingredients into the dry ingredients bowl and stir to combine. Add the cheese and mix until you have a thick even batter.
4. Place muffin cases into a cupcake or muffin tray and spoon the batter until two thirds full. Top with extra pizza sauce, ham, pineapple and a sprinkle of cheese.
5. Bake in the oven for 20-25 minutes or until golden on top.