



MORTADELLA & SUNDRIED TOMATO MUFFINS

Makes approx 8 – 9 large muffins

A sweet and savoury starter or snack that tastes amazing with a nice glass of wine. This recipe uses our dairy free Grated Cheddar style Sheese, and vegan Mortadella.

Ingredients

3 cups plain white flour
3 tsp dried coriander
3 tsp garlic powder
2 tsp baking powder
Salt and pepper to taste
1 jar sundried tomatoes (chopped)
½ cup oil (I used the oil from the sundried tomatoes)
1 cup salt-free vegetable stock
1 ½ cups dairy-free milk
1 block of Bute Island Cheddar Style Grated Sheese
160g Vegan Mortadella (chopped)

Cooking Method

Begin by pre-heating the oven to 180C degrees.

Using a large mixing bowl, pour the dry ingredients together to mix all of the flavours together.

Pour the oil, vegetable stock and dairy-free milk and mix to form the muffins batter.

Add the chopped sundried tomatoes, chopped mortadella and some of the grated cheese and combine with the batter (save some cheese to sprinkle before placing in the oven).

Pour the batter in greaseproof muffin cases, sprinkle some grated cheese and place in the oven to bake for 25 minutes.

Remove from the oven and allow them to cool for approximately 15-20 minutes and enjoy.

