



12

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® BREAKFAST MUFFINS

INGREDIENTS:

- 375 ml instant oats
- 375 ml **LANCEWOOD® Double Cream Plain Yoghurt**
- 375 ml Nutty wheat (whole wheat flour)
- 7.5 ml baking powder
- 3 ml salt
- 3 extra large eggs
- 125 ml brown sugar
- 180 ml sunflower or canola oil
- Extra oats for sprinkling on top
- Sunflower and pumpkin seeds (optional)

To serve:

LANCEWOOD® Cheddar and Jam of choice.

METHOD:

Mix the oats and the **LANCEWOOD® Double Cream Plain Yoghurt** together and leave to stand for 2 – 3 hours. Mix the flour, baking powder and salt together. Beat the eggs, brown sugar and oil together. Add to the oats mixture together with the flour mixture and mix until just combined. Line a muffin pan with muffin cases. Divide the mixture between the muffin cases. Sprinkle oats and seeds on top. Bake in a preheated oven at 180°C for 25 – 30 minutes. Serve with grated **LANCEWOOD® Cheddar** and jam.

HINTS & TIPS:

- Add 60 ml seedless raisins to the mixture.
- Add 80 ml chopped pecan nuts to the mixture.
- Use **LANCEWOOD® Double Cream Coconut Yoghurt** instead of **LANCEWOOD® Double Cream Plain Yoghurt**.
- Instead of using muffin cups, cut squares from baking paper and push into muffin cavities.

PRODUCTS USED:



Double Cream Plain Yoghurt



Double Cream Coconut Yoghurt



Cheddar

ENJOY!