



12

SERVES/MAKES



COOKING TIME:  
< 30 min



COOKING STYLE:  
Oven

## LANCEWOOD® EASY EGG & CHEESE MUFFINS

### INGREDIENTS:

- 12 eggs
- 125 ml milk
- Salt & freshly ground black pepper to taste
- 5 ml garlic powder
- 100 g **LANCEWOOD Cheese Melt™ Pizza**
- 100 g **LANCEWOOD® Cheddar**, grated + (50 g extra for topping)
- 100 g ham, chopped
- 1 spring onion, sliced

### METHOD:

Preheat the oven to 180°C. Grease a muffin pan. Using a mixing bowl, whisk together the eggs, milk, seasoning, garlic powder and Cheese Melt. Add the cheese, ham and spring onion and mix until well combined. Fill the muffin pan and top each muffin with a sprinkle of cheese. Bake for 20 – 30 minutes until golden.

### PRODUCTS USED:



Pizza Cheese Melt Dip



Cheddar

**ENJOY!**