Rampaging Chefs

Dill Muffins

Season: Autumn/Winter
Type: Bread
Difficulty: Easy
Serves: 12 large or 24 mini muffins

What to do:

- Preheat oven to 220 degrees C, Grease muffin pan with spray oil
- Chop parsley and Dill finely
- Stir flour, cornmeal, sugar, baking powder, salt, baking soda, and cayenne pepper together in a bowl.
- Stir in parsley and dill.
- Whisk yoghurt, eggs, and melted butter together in a separate bowl; add to the dry ingredients and stir until just blended into a batter.
- Pour batter into each prepared muffin cup.
- Bake in preheated oven until golden and a toothpick inserted into the centre comes out clean, about 20 minutes for large muffins (less for mini)
- Cool in the pans for 10 minutes before removing.
- Serve warm.

Ingredients:

- 1 cup plain flour
- 1 cup yellow cornmeal (polenta)
- 1 tablespoon white sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon cayenne pepper
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh dill
- 1 1/2 cups plain yoghurt
- 2 large eggs
- 3 tablespoons butter, melted

Equipment:

- Muffin pan
- Knives
- Chopping board
- Bowls
- Cup measures
- Spoon measures
- Whisk
- Wire rack
- saucepan

Recipe Source: www.allrecipes

Fresh from the garden: