

Boerewors Muffins

Servings: 10

Prep Time: 15min

Cook Time: 30min



Ingredients

- 310ml self-raising flour
- 15ml castor sugar
- 10ml baking powder
- 5ml salt
- 180ml polenta
- 125ml Cheddar, grated + extra
- handful parsley, chopped
- 2 eggs
- 415g tin creamed corn
- 60ml sunflower oil
- 500g cooked boerewors, sliced
- butter, to serve (optional)

Directions

1. Preheat oven to 180°C. Grease 2 x 6-hole large muffin trays.
2. Sift the flour, sugar, baking powder and salt together. Mix in the polenta, cheese, parsley, eggs, corn, oil and boerewors (reserve some for the top). Divide into 10 holes of the prepared tins.
3. Push the reserved boerewors slices into the tops and sprinkle with extra cheese. Bake for about 30 minutes or until a skewer inserted comes out clean. Cool in the tin for 15 minutes, then remove and cool completely on a wire rack. Serve with butter and extra cheese.