



Bacon and Cheese Muffins

Ingredients

- 4 slices Red Tractor streaky bacon – cooked until crispy
- 300g self-raising flour
- 100g cheese – grated
- 2 eggs
- 200ml of milk
- 1 teaspoon of baking powder
- 3 tablespoons of vegetable oil

Equipment

- Large Mixing bowl
- Fork
- Sieve
- Wooden spoon
- Muffin cases
- Muffin tray
- Measuring jug
- Dessert spoon
- Teaspoon
- Non-stick frying pan
- Spatula
- Heat source – Hob and oven



How to make it (View video for additional support)

Warning!

- Always use the hob, oven, and equipment safely and sensibly under the instructions of an adult.
- Wash your hands after handling raw egg and wash surfaces and equipment after use.

1. Preheat the oven to gas mark 5 (200 degrees).
2. Grill or fry the bacon rashers and turn out to cool; chop roughly.
3. Sieve the flour and baking powder into a large bowl.
4. Fold cheese and bacon into the flour mix.
5. In a separate bowl, beat the eggs and then stir in the vegetable oil until combined.
6. Using your wooden spoon make a well in the dry ingredients and pour in the wet ingredients.
7. Carefully mix by stirring the wet and dry ingredients together – the mixture should be lumpy and just about falling off the spatula.
8. Line a muffin tin with paper cases.
9. Using a spoon evenly place mixture into each of the muffin cases. You can use a second spoon to scrape the mixture off the spoon.
10. An adult must complete this next step. Place the muffins into the heated oven.

- 11.** Bake for 12-15 minutes or until golden brown.
- 12.** Place the muffins carefully onto a cooling tray. Once cooled, enjoy tasting your cheese and bacon muffin!



Enjoy!

- Taste and evaluate the muffins you have made.
- Make sure you wash and dry your equipment ready for the next group and wipe the table.
- Discuss **food waste**. How will the food waste be disposed of: will it be put in a bin, used as compost or recycled in line with the school arrangements?