

## SAVOURY GOUDA MUFFINS

### Yield

24 Muffins

### Ingredients

5 cups	flour	1.25 L
8 ½ tsp	baking powder	43 mL
1 ½ tsp	salt	7 mL
2/3 cup	sugar	150 mL
½ tsp	pepper	2 mL
1 lb	Canadian Gouda cheese, grated	500 g
3 oz	bacon, cooked and crumbled	100 g
½ cup	finely chopped onion	125 mL
¾ cup	fresh parsley, chopped	175 mL
¾ lb	butter, melted	350 g
3	eggs	3
2 cups	milk	500 mL

### Directions

In large bowl, combine dry ingredients. Stir in Gouda cheese, bacon, onion and parsley. Set aside. In medium bowl, combine wet ingredients; stir into dry ingredients, just until mixture is moistened. Spoon batter into greased muffin tins. Bake in preheated 350` F (180` C) oven for 40 minutes. Serve warm. If necessary, store in refrigerator.

### Nutrient Content

Per Serving: Energy: 339.3 Kcal · Carbohydrate: 29.0 g · Protein: 10.9 g · Fat (Total): 20.0 g · Calcium 236.3 mg