



Cottage Cheese Muffins

INGREDIENTS

2 cups all-purpose flour
1 Tablespoon white sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon teaspoon salt

1 egg
1 cup milk
1/4 cup unsalted butter, melted
1 teaspoon dried dill or sage
3/4 cup small curd cottage cheese

DIRECTIONS

- Preheat oven to 375 degrees F (200 degrees C). Lightly grease a 12 cup muffin pan.
- In a medium bowl stir and toss together the flour, sugar, baking powder, baking soda, and salt. Set aside. In another medium bowl whisk together the egg, milk, melted butter and herb until smooth. Add the cottage cheese and whisk until blended. Add to the combined dry ingredients and stir until just blended.
- Spoon into the prepared muffin tins, filling each cup about three-quarters full. Bake until a toothpick inserted in the center of a muffin comes out clean, about 20 minutes. Cool in the tins for 3 minutes, then remove.

- Makes about 16 standard muffins

Vegetable oil may be substituted for butter.

1 Tablespoon chopped fresh dill or sage may be substituted for the dried dill or sage.

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