



Feta and Chive Muffins

INGREDIENTS

1-1/2 cups all-purpose flour
1/4 cup sugar
3 teaspoons baking powder
1/4 teaspoon salt

2 large eggs
1 cup fat-free milk
2 tablespoons butter, melted
1/2 cup crumbled feta cheese
3 tablespoons minced chives

DIRECTIONS

1. In a large bowl, combine the flour, sugar, baking powder and salt. In another bowl, combine the eggs, milk and butter; stir into dry ingredients just until moistened. Fold in the feta cheese and chives.
2. Fill greased or paper-lined muffin cups almost full. Bake at 400° for 18-22 minutes or until a toothpick inserted in the center comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm. Refrigerate leftovers.