



Parmesan Muffins

INGREDIENTS

2 cups all-purpose flour
3/4 cup grated Parmesan cheese
2 teaspoons sugar
2 teaspoons Italian seasoning
2 teaspoons dried basil, parsley or cilantro flakes
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 1/4 cups buttermilk
1/4 cup canola oil

DIRECTIONS

1. In a large bowl, combine the flour, cheese, sugar, Italian seasoning, basil, baking powder, baking soda and salt.
 2. In a small bowl, beat the egg, buttermilk and oil. Stir into dry ingredients just until moistened.
 3. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400° for 20-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.
-

Recipe brought to you by <http://sharetherecipe.com/>