

Pizza Muffins



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Total time: 35 min

Preparation: 15 min

Cooking: 20 min

Created by: QAST

Serves: 100

Category: Snacks

Level: Easy

Ingredients

10 cup SR Flour

10 each Egg

5 cup Milk

5 each Zucchini (grated)

750 g Light Cheese (grated)

500 g Diced bacon

2 each Red Onion

250 g Olives

250 g Sun-dried Tomato

4 tsp Garlic & Mixed Herbs

100 each Muffin papers

Recipe

1. Morning: Mix cheese, zucchini, flour in bowl. Add olives and sundries.
2. Fry bacon and onion and set aside to cool.
3. In a separate bowl mix eggs, milk & herbs and then add to the dry ingredients.
4. Afternoon: Heat oven to 170.
5. Mix in the now cool bacon and onion with the rest.
6. Spoon into muffin papers and bake for 20min.

Full description

Thanks to Fig Tree Pocket State School for sharing this recipe.

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