

Savory Cheddar Muffins

CUISINE AMERICAN

PREP TIME 20 MINUTES

COOK TIME 16 MINUTES

TOTAL TIME 36 MINUTES

SERVINGS 12 MUFFINS

CALORIES 228 KCAL

AUTHOR JENN LAUGHLIN - PEAS AND CRAYONS

Ingredients

- 3 cups **all-purpose flour** (15 ounces)
- 1 TBSP baking powder
- 1 tsp garlic powder
- 1 tsp sea salt
- 1/2 tsp dried basil
- 1/8 tsp black pepper
- 3-4 ounces sharp cheddar cheese (grated to yield 1 cup)
- 1/4 cup sliced scallions
- 1 + 1/4 cups whole or 2% milk
- 3/4 cup sour cream
- 3 TBSP unsalted butter (melted and cooled)
- 1 large egg
- 1 ounce Parmesan cheese (1/4-1/3 cup coarsely grated)

Instructions

1. Set oven rack to middle position and pre-heat oven to 375 degrees F. Grease a 12-cup muffin tin with butter or oil and set aside.
2. Whisk together flour, baking powder, garlic powder, salt, basil, and pepper in a large mixing bowl.
3. Stir in cheddar and scallions and mix well until fully coated.
4. In a separate bowl, whisk together milk, sour cream, cooled melted butter, and egg until smooth and creamy.
5. Make a well in the middle of the flour mixture and pour wet ingredients into the center. Gently fold until just combined and very sticky. Batter will be thick almost like you're making drop biscuits.
6. Use a pair of large spoons to evenly divide batter among muffin cups and sprinkle each muffin with parmesan cheese.
7. Bake for 16-18 minutes rotating the muffin tray after the 8 minute mark for even browning. When you rotate, feel free to brush muffin tops with melted butter for an extra golden top. Bake until a toothpick comes out clean from the center and muffins are golden brown. Allow to cool in the tray for 5 minutes, then transfer to a wire rack to continue cooling. They're pretty darn amazing hot from the oven so if you're anything like us, you'll be stealing muffins off that cooling rack and faceplanting into them in record time!