



**MORGENSTER**

FOUNDED 1711



WINE AND OLIVE ESTATE

## ***OLIVE OIL, SPINACH AND FETA MUFFINS***

*RECIPE 39/98*

### **What you will need:**

15ml **Morgenster Extra Virgin Olive Oil**

1 onion, chopped

200g spinach, washed

500ml flour

15ml baking powder

5ml salt

250ml grated cheddar cheese

200g feta cheese, cubed

45ml chopped Pepadews

125ml **Morgenster Extra Virgin Olive Oil**

2 eggs

200ml milk

### **How to prepare:**

Heat the oil and fry the onion until soft.

This can be done in the microwave.



Allow to cool.

Cook the spinach until soft.

Drain well then chop finely.

Combine with the onion.

Put the flour, baking powder, salt and grated cheddar into a bowl.

Add the spinach and onion mix as well as the feta cheese and Pepadews.

Combine the oil, eggs and milk and add to the dry ingredients and mix gently to combine.

Spoon the mixture into greased muffins cups.

Bake at 200°C for 20 minutes until golden brown.

Remove and cool.

Recipe supplied by The Star, Angela Day.