

CARROT MUFFINS WITH GARLIC BUTTER

<i>Ingredients</i>	<i>Equipment</i>
1 Medium Carrot	Spoon Measures
1 Cup Finely Chopped Parsley	Small Saucepan
60 Grams Cheddar Cheese	Grater
220 Grams Self Raising Flour	Vegetable Peeler
1 Egg	Chopping Board
$\frac{3}{4}$ Cup Buttermilk	Knife
$\frac{1}{2}$ Cup Vegetable Oil	Large, Medium and Small Mixing Bowls
	Whisk
Garlic Butter	Wooden Spoon
2 Cloves Garlic	Garlic Crusher
$\frac{1}{2}$ Teaspoon Salt	Muffin Tray
50 Grams Butter	Muffin Cup Cake Cases

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Preheat the oven to 180°C.
4. Place Cup Cake Cases into the Muffin Tray
5. Peel and grate the carrot
6. Chop parsley finely
7. Grate the cheese
8. Place the carrot, parsley, cheese and 220 grams self raising flour in the large mixing bowl
9. In the medium mixing bowl, whisk the egg, buttermilk and oil.

10. Make a well in the dry ingredients and tip in the liquid mixture.
11. Mix lightly, then spoon the batter into the cupcake cases, filling them 2/3rds full.
12. Bake the muffins for 20-25 minutes until browned on top.
13. While the muffins are cooking, make the garlic butter.
14. Peel and crush the garlic.
15. Melt the butter, garlic and salt in the microwave oven for approximately 15-20 seconds
16. Remove the muffins from the oven.
17. Drizzle the garlic butter over the top of the muffins. Enjoy!