



SAVOURY MINI MUFFINS

20 MINS
COOK

VEGGIE

STAGE 1

FROM
AROUND 6
MONTHS

These mini muffins are super easy to make and wonderfully light, the perfect treat for little foodies!

This recipe makes a batch of 24 mini muffins or 12 regular ones. Don't worry about making too much, though - these can be kept frozen for up to three months!

Image thanks to @yummylittlebelly

WHAT YOU NEED

- 130g of self-raising flour
- 1 tsp of baking powder
- Babease pouch of choice (130g)
- 2 eggs
- 50g of grated cheddar cheese
- 60g of sweetcorn

WHAT TO DO

- Preheat the oven to 180°C.
- Add all the ingredients to a bowl and give everything a good mix.
- Spoon into a greased muffin tin.
- Bake for around 15 minutes until the muffins have risen nicely and are golden on top.
- Serve and enjoy!