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| **Savory Radish and Goat Cheese Muffins www.thekitchen.com** |

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| **Makes** | 24 muffins | **From the****garden:** | Radish |

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| **Equipment** | **Ingredients**  |

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| * Measuring cups and spoon
* Non slip mat
* Chopping board
* 2x cooks knives
* Large mixing bowl.
* Medium mixing bowl
* 2 x 12 cup muffin pans
* Scales
* Whisk
* Patty pans
 | * 200 grams unsalted butter, melted and cooled, divided
* 4 cups plain flour
* 4 teaspoons baking powder
* 1 teaspoon baking soda
* 3 teaspoons salt
* 2 teaspoon garlic powder
* 4 large eggs, beaten
* 1 1/4 cups buttermilk
* 4 tablespoons honey
* 2 medium bunch radishes (about 2 cups), stems removed and finely sliced
* 200 grams goat cheese, crumbled
* Fresh ground black pepper
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| **What to do** |

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| 1. Preheat the oven to 375°F. Grease or line a 12-cup muffin tin with baking papers.
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, and garlic powder.
3. In a medium bowl, mix together the eggs, buttermilk, cooled butter, and honey.
4. Add the wet ingredients to the dry ingredients, stirring until just combined. Fold in all but 2 tablespoons of the radishes and the goat cheese.
5. Spoon the batter into the muffin cups, filling each about 3/4 full.
6. Top each muffin with a few pieces of reserved radish, fresh-ground black pepper, and a spoonful of the remaining melted butter.
7. Bake for 20 to 25 minutes, until tops just begin to brown, and a skewer inserted in the center of a muffin comes out clean.
8. Serve while hot.
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| **Bottom Drawer** |  *Did you know?* Radishes have a mild peppery flavor and crunchy texture. They are most commonly used raw in salads, but they can also be pickled boiled or fried.Radishes are a very good source of vitamin C – 25% of the daily recommended value. They are also very good at helping to rebuild tissues and blood vessels, and keeping bones and teeth strong. |