

Cheddar Muffins

Ingredients

- 1 1/2 cups all-purpose flour, *(If using self-rising flour then omit the salt and baking powder)*
- 1 tablespoon baking powder
- 1 teaspoon salt
- 2 c. cheddar cheese, grated or shredded
- 1 c. milk
- 1/4 c. butter or margarine, melted
- 1 egg
- 1/4 t. cayenne pepper, optional
- 1/4 t. ground pepper

Directions

Preheat oven to 375° F . Spray or grease a 12 cup [Muffin Pan](#). In a large bowl, mix together the egg, milk, and butter. Combine all of the dry ingredients in another bowl. Slowly stir the dry ingredients into the wet ingredients. Once mixed fold in cheddar cheese. Fill the muffin cups about 3/4 full and bake for 20-25 minutes.

Serve warm.