

Our State eats

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Bacon & Cheddar Mini Muffins

Yield: 36 mini muffins.

- 2 cups all-purpose flour**
- 2 teaspoons baking powder**
- 1 teaspoon salt**
- ½ teaspoon freshly ground black pepper**
- ½ teaspoon onion powder**
- 1¼ cups shredded extra-sharp Cheddar cheese, divided**
- ¼ cup butter**
- 1 cup whole buttermilk**
- 1 large egg**
- 6 strips bacon, cooked crispy, chopped**
- 2 tablespoons fresh chives, chopped**

Preheat oven to 400°. Grease a 24-cup and a 12-cup mini muffin pan. In a bowl, whisk together flour, baking powder, salt, pepper, and onion powder. Add 1 cup cheese and stir.

In a saucepan, melt butter on low heat; add buttermilk and simmer for 1 to 2 minutes. Remove from heat and let sit for 5 minutes.

While whisking buttermilk mixture, add egg and continue whisking until ingredients are well blended. Gradually add buttermilk mixture to flour mixture and stir. Add chopped bacon and mix until just combined.

Spoon batter into prepared muffin pans, filling cups to just below the tops. Sprinkle muffin tops with remaining ¼ cup cheese. Bake 12 to 15 minutes or until a toothpick comes out clean. Garnish with chopped chives. Serve hot or warm.



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