



DRY MUFFINS WITH WIENERS

INGREDIENTS:

- 1 packaging Sokolów wieners
- 3 chopped spring onions
- 375 g flour
- 2 teaspoons baking powder
- pinch of salt
- 1 teaspoon mustard
- 125 g grated cheddar cheese
- 2 eggs
- 250 ml milk
- 125 g melted butter
- frying oil
- 12 muffin cups of butter to grease up the form

PREPARATION:

1. Preheat the oven to 180°C. Put 12 muffin cups in the muffin form or grease it with butter. Fry the spring onions in a little bit of oil.
2. Add flour, baking powder and salt to a bowl. Add diced sausages, spring onions and grated cheese. Mix.
3. Crack the eggs in a second bowl, then mix them with milk and mustard. Pour the eggs and the melted butter onto the ingredients in the second bowl. Mix quickly (the texture should be lumpy).
4. Put the dough into prepared moulds. Put in an oven and bake for 20-25 minutes. Before removing from the oven, pierce the centre of a muffin with a stick and make sure that it comes out dry.
5. Remove the muffins from the oven and set aside for 10 minutes. Then gently remove put on a wire rack to cool.