

Goat Cheese Muffins

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Ingredients (6 muffins)

- 1 cup (120g) all-purpose flour
- 1.5 tsp baking powder
- 1/4 tsp salt
- 2 tbsp olive oil
- 3 tbsp honey
- 1 large egg
- 1/2 cup milk
- 2 oz (60g) soft goat cheese (crumbled or in small chunks)

Equipment:

- Countertop convection oven set 375F
- muffin tin (in this case, 6 wells)
- regular sized muffin paper liners
- mixing bowl
- measuring cup
- measuring spoons (tablespoon, teaspoon, half teaspoon, quarter teaspoon)
- table knife
- fork
- spoon
- oven mitts /
- cooling rack

How to make and bake the muffins:

1. Preheat oven to 375F.
2. Line muffin tin wells with paper liners.
3. put muffin tin with paper liners aside
4. take out mixing bowl
5. take out flour
6. measure out flour
7. place flour in bowl.
8. take out baking powder
9. measure out baking powder
10. place baking powder in the bowl with the flour.
11. take out salt
12. measure out the salt
13. place salt in the bowl with the flour and baking powder.
14. thoroughly mix the flour, baking powder, and salt with a fork or whisk.
15. take out olive oil
16. measure out olive oil
17. add olive oil to bowl with flour mix, one tablespoon at a time as convenient.
18. take out honey
19. measure out honey
20. add honey to bowl with flour mix and olive oil, one tablespoon at a time as convenient.
21. take out egg

22. crack egg into bowl with flour mix, olive oil, and honey
23. take out milk.
24. measure out milk.
25. add milk to bowl with flour mix, olive oil, honey, and egg.
26. mix all ingredients without over-mixing.
27. take out goat cheese.
28. coarsely cut goat cheese into crumbles / chunks.
29. add goat cheese chunks to wet muffin dough
30. fold in goat cheese chunks -- do not break up chunks of goat cheese
31. divide dough amongst the paper liners in the wells of the muffin tin
32. place muffin tin in oven
33. bake for 16 to 17 minutes until the muffins are beginning to brown
34. rotate muffin tin partway through
35. remove muffin tin from oven when done
36. remove muffins from wells
37. place muffins on cooling racks to cool
38. eat and enjoy!
39. freeze any extras