



CHEESE GARLIC MUFFINS

- 2 Cups Sifted Flour
- 1 Tablespoon Baking Powder
- 1/2 Teaspoon Salt
- 3 Tablespoons Sugar
- 1 Egg, beaten
- 1 Cup Milk
- 3 Tablespoons Oil
- 1 Cup Grated Process Cheese
- 1/8 Teaspoon Garlic Salt

DIRECTIONS

1. Sift together flour, baking powder, salt and sugar.
2. Mix in cheese and garlic salt.
3. Combine egg, milk and oil.
4. Pour into dry ingredients all at once.
5. Stir until just moistened, but still lumpy.
6. Spoon batter into greased muffin cups, filling 2/3 full.
7. Bake in a 425 degree oven for 24 minutes.