

# Tasty Cheese Muffins/ Quick Bread

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## Super Tasty Cheese Muffins



Delicious Super Tasty Cheese muffins are a great addition to any soup meal or as a snack for your kids. Whenever we serve these muffins they fly off the table—they're simply that yummy!

### Ingredients:

- 3/4 cups Whole Wheat Flour
- 1 cup White Flour
- 1/2 tsp Salt
- 1 TBS Baking Powder
- 3/4 cup Cheddar Cheese - grated
- 2 Eggs
- 1/4 Cup Oil
- 1 cup Milk
- 1/4 Cup Honey
- Parmesan cheese sprinkled on top

### Directions:

Preheat oven to 400°.

Grease 12 muffin cups – don't use paper liners for this recipe.

Stir together the flours, cheddar cheese, baking powder and salt in a large bowl.

In a separate bowl combine eggs, oil, milk, and honey.

Stir liquid and dry ingredients together.

The mixture will be lumpy, but that's okay.

Fill muffin cups 3/4 full.

Sprinkle Parmesan Cheese on top.

Bake 20 minutes or until golden brown.

Makes 12 muffins. This easy bread/ muffin recipe can be doubled or tripled for large families or to store in the freezer — package carefully so they don't get crushed.