

French Cuisine

MADE SIMPLE

French Pepperoni Pizza Muffins

Muffins façon pizza au chorizo

 6 people

 10 mins prep time

 50 mins total time

 Easy

INGREDIENTS

Bowl 1

- 1 cup (100 g) pepperoni: thinly chopped or cut in small chunks (optional)
- $\frac{3}{4}$ cups (100 g) of sun-dried tomatoes in oil usually found in jars (tomates confites)
- 1 cup (150 g) of fresh mozzarella chopped in small cubes

Bowl 2

- 4 eggs (beat first, step 4)
- 1 $\frac{3}{4}$ cups (240 g) flour
- 1 tbsp baking powder (1 sachet levure chimique)
- $\frac{1}{2}$ - $\frac{2}{3}$ cup (150 g) plain yogurt
- 1 cup (140 ml) milk
- $\frac{1}{2}$ tsp dried basil (1.5 tsp fresh basil)
- $\frac{1}{4}$ tsp oregano
- $\frac{1}{4}$ tsp garlic powder
- Salt and pepper

Optional: add your favorite toppings in small quantities in with the muffins!



DIRECTIONS

1. Preheat the oven to 350 °F (180 °C).
2. Mix Bowl 1 ingredients together. (save some pepperoni and cheese for the garnish)
3. Mix Bowl 2 ingredients together in a separate bowl
4. Add Bowl 1 and Bowl 2 together and mix gently with a spatula.
5. Butter well a cake pan or muffin tin.
6. Place the batter in the pan $\frac{3}{4}$ the height of the tin.
7. Garnish the top of the muffins with basil, pepperoni, and cheese.
8. Cook for 35-40 minutes or until the top is slightly golden and a knife comes out clean from the middle. If cooking in a bread pan, the bread will take longer to cook.
9. Serve the pizza muffins next to a salad and eat warm for a cheesy experience.
10. These muffins refrigerate well for 5 days or it can be stored in the freezer for up to 3 months.

Bon Appetit!
Emilie Anne 

