

XCentric Ideas

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by

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Lockdown muffins

***All recipes and photos:
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Ketchup muffins

Makes 6 muffins

1 cup cheddar (*or other*) cheese, grated

1 cup self-rising flour

1 cup ketchup (All Gold Tomato Sauce)

Extra cheese for topping

¼ cup milk

¼ cup sunflower oil

Salt

6 cubes cooked BBQ pork (optional)



Preheat oven to 190 °C. Grease 6 muffin pan. (*I put squares of foil in each hole and spray it – keep muffin pan ‘clean’.*) Mix the flour, cheese and salt. In another bowl beat together ketchup, milk and oil. Add wet to dry ingredients. Stir with fork. Spoon into the 6 holes, press a cube pork into each hole, sprinkle with cheese and bake for 25 minutes. Let cool in pan for about 5 minutes, carefully remove the foil and enjoy.

Mayo muffins

Makes 6 muffins

1 cup cheddar (*or other*) cheese, grated

1 cup self-rising flour

$\frac{3}{4}$ cup mayonnaise

$\frac{1}{4}$ cup creamy chili sauce*

$\frac{1}{4}$ cup milk

$\frac{1}{4}$ cup sunflower oil

Salt

6 cubes BBQ cook pork (*optional*)



**I didn't have 1 cup of mayo ...that's why I added the chili sauce.*

Preheat oven to 190 °C. Grease 6 muffin pan. (*I put squares of foil in each hole and spray it – keep muffin pan 'clean'.*) Mix the flour, cheese and salt. In another bowl beat together mayo, chili sauce (if using), milk and oil. Add wet to dry ingredients. Stir with fork. Spoon into the 6 holes, press a cube of pork into each hole and bake for 25 minutes. Let cool in pan for about 5 minutes, carefully remove the foil and enjoy.

Cheese, gherkin and ham muffins

Makes 12 small muffins

1 cup cheddar (*or other*) cheese, grated

1 cup self-rising flour

1 cup gherkins, sliced

1 cup ham, chopped

1 teaspoon dried oregano

½ cup + 2 tablespoons milk

¼ cup + 2 tablespoons sunflower oil

Salt and pepper



Preheat oven to 190 °C. Grease 12 muffin pan. (*I put squares of foil in each hole and spray it – keep muffin pan ‘clean’.*) Mix the flour with cheese, ham, gherkins and spices. Add the milk and oil into the flour mixture and stir with fork. It will be a stiff mixture. Spoon into the 12 holes and bake for 20 - 25 minutes (must be golden brown on top and test skewer comes out clean). Let cool in pan for about 5 minutes, carefully remove the foil and enjoy.

Reuben muffins (Corned beef & sauerkraut)

Makes 12 muffins

- 1 cup self-rising flour
 - 1 cup tinned corned/bully beef, small cubes
 - 1 cup sauerkraut, drained
 - ½ cup milk
 - ¼ cup sunflower oil
 - Salt and pepper
 - 1 cup cheddar *(or other)* cheese, grated
- Dressing* (recipe at bottom)**



Preheat oven to 190 °C. Grease 12 muffin pan. *(I put squares of foil in each hole and spray it – keep muffin pan ‘clean’.)* Mix the flour with ham, sauerkraut, salt and pepper. *(You mix the corned beef and sauerkraut with the flour to prevent them clumping together.. but it is a bit tricky with the sauerkraut – they stick together – use a fork to separate them.)* Add the milk and oil into the flour mixture and stir with fork. Put 1 flat tablespoon mixture into each muffin hole – spoon some Russian dressing on top, cover with rest of ham mixture. Sprinkle cheese on top. Bake for 25 minutes. Let cool in pan for about 5 minutes, carefully remove the foil and enjoy.

Dressing for Reuben sandwich

- | | |
|---------------------------------------|-------------------------------|
| ¼ cup ketchup (All Gold tomato sauce) | ½ cup mayonnaise |
| ¼ cup finely chopped onions | ¼ cup finely chopped gherkins |
| 3 teaspoons Habanero sauce | 1 teaspoon paprika powder |
| 1 teaspoon Worcestershire sauce | |

Mix everything together. Season to taste. Keep in fridge.

Sandwich spread muffins

Makes 12 small muffins

1 cup self-rising flour

1 cup sandwich spread

1 large egg, beaten

½ cup milk

¼ cup sunflower oil

Coarsely ground pepper

12 short pieces of Viennas (optional)



Preheat oven to 190 °C. Grease 12 muffin pan. (*I put squares of foil in each hole and spray it – keep muffin pan ‘clean’.*) Mix the milk, oil, egg and sandwich spread together. Stir in the flour and pepper and stir with fork. It will be a stiff mixture. Spoon into the 12 holes, press a piece of Vienna in each hole and bake for 25 minutes. Let cool in pan for about 5 minutes, carefully remove the foil and enjoy.

Cheese and onion muffins

Makes 12 small muffins

1 cup cheddar (*or other*) cheese, grated

1 cup self-rising flour

1 cup raw onion, finely chopped

1 teaspoon salt

½ cup milk

¼ cup sunflower oil

Coarsely ground pepper

1 teaspoon paprika powder (optional)



Preheat oven to 190 °C. Grease 12 muffin pan. (*I put squares of foil in each hole and spray it – keep muffin pan ‘clean’.*) Mix the flour with the cheese, onion and spices. Add the milk and oil into the flour mixture and stir with fork. It will be a stiff mixture. Spoon into the 12 holes and bake for 20 minutes. Let cool in pan for about 5 minutes, carefully remove the foil and enjoy.

Taramasalata Anchovy muffins

Makes 6 muffins

1 cup self-rising flour
1 large egg, beaten
½ cup milk
¼ cup sunflower oil
¼ cup Taramasalata dip
12 rolled anchovies (Admiral brand)

Preheat oven to 190 °C. Prepare 6 muffin pan. In bowl, beat together the egg, milk, Taramasalata and oil. Add the self-rising flour. Stir with fork. Spoon into 6 muffin pan. Press 2 rolled anchovies into the batter. *For some reason, there are only 11 rolled anchovies in a tin!* Bake for 25 minutes. Leave in pan for 5 minutes. Remove and enjoy.



Cheesy Apple muffins

Makes 12 muffins

1 cup cheddar (*or other*) cheese, grated
1 cup self-rising flour
1 cup apples, cubed (*don't have to peel*)
1 teaspoon dried oregano
½ cup + 2 tablespoons milk
¼ cup + 2 tablespoons sunflower oil
Salt and pepper



Preheat oven to 190 °C. Grease 12 muffin pan. (*I put squares of foil in each hole and spray it – keep muffin pan ‘clean’.*) Mix the flour with cheese, apple and spices. Add the milk and oil into the flour mixture and stir with fork. It will be a stiff mixture. Spoon into the 12 holes and bake for 20 minutes. Let cool in pan for about 5 minutes, carefully remove the foil and let it cool down for 5 more minutes on wire rack.

Date, cinnamon & ginger muffins

Makes 6 muffins

½ cup self-rising flour

110 g dried dates, cut into small pieces

¼ cup boiling water

½ teaspoon salt

1 large egg, beaten

¼ cup milk

1/8 cup sunflower oil

1 teaspoon ginger powder

1 teaspoon cinnamon powder



Preheat oven to 190 °C. Prepare 6 muffin pan. In food processor, blend the dates with boiling water till a puree. In bowl, beat together the egg, milk, date puree and oil. Add the self-rising flour, ginger, cinnamon powder and salt. Stir with fork. Spoon into 6 muffin pan. Bake for 20 minutes. Leave in pan for 5 minutes. Remove and cool on wire rack.

Melon & Ginger jam cheesy muffins

Makes 6 muffins

1 cup self-rising flour

½ teaspoon salt

1 large egg, beaten

½ cup milk

¼ cup sunflower oil

1 cup All Gold melon & ginger jam

1 cup grated cheddar (*or other*) cheese

Preheat oven to 190 °C. Prepare 6 muffin pan. In bowl, beat together the egg, milk, jam and oil. Add the self-rising flour, cheese and salt. Stir with fork. Spoon into 6 muffin pan. Bake for 25 -30 minutes. Leave in pan for 5 minutes. Remove and cool on wire rack.



Melon & Ginger jam muffins

Makes 6 muffins

1 cup self-rising flour

½ teaspoon salt

1 large egg, beaten

½ cup milk

¼ cup sunflower oil

½ cup All Gold melon & ginger jam

1 teaspoon ginger powder



Preheat oven to 190 °C. Prepare 6 muffin pan. In bowl, beat together the egg, milk, jam and oil. Add the self-rising flour, ginger powder and salt. Stir with fork. Spoon into 6 muffin pan. Bake for 25 minutes. Cool in pan for 5 minutes. Remove and cool on wire rack.

Tomato jam muffins

(or any other jam)

Makes 12 muffins

2 cups all-purpose (cake) flour, sifted

3 teaspoons baking powder

½ teaspoon salt

½ cup white sugar

1 large egg, beaten

1 cup milk

½ cup sunflower oil

1 cup tomato jam *(or any other jam)*

Preheat oven to 200 °C. Prepare your 12 muffin pan. In a bowl, stir the flour, baking powder, salt and sugar together. In another small bowl, beat the egg, milk, jam and oil. Pour the wet into the dry mixture, lightly mix with a fork. Spoon into prepared muffin pan to 3/4 full. Bake for 25 minutes. Let it stand for 5 minutes in pan ... carefully remove and let muffins cool on wire rack.



Weet(a)bix date muffins

Makes 12 muffins

140 g weet(a)bix, crushed
2 teaspoons baking powder
200 ml milk
100 g dried dates, chopped fine
1 teaspoon mixed spices (All Spice)
2 tablespoons sugar
2 large eggs, beaten

Preheat oven to 180 °C. Spray/grease or line 12 muffin pan. Mix all the ingredients together. It will be a loose (crumbly) consistency. Spoon into the muffin pan. **IMPORTANT:** use a teaspoon and press each mixture firmly down into the muffin holes!! Bake for 25 minutes. Let cool in pan for 5 minutes. Remove and cool on wire rack.



Lemon curd orange muffins

Makes 6 big muffins or 12 small muffins

- 1 cup all-purpose (cake) flour
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- ¼ cup orange jelly powder
- 1 large egg
- 100g Moir's chopped mixed citrus peel
- ½ cup milk
- ¼ cup sunflower oil
- Little less than ½ cup lemon curd

Preheat oven to 200 °C. Prepare 6 muffin (or 12 muffin) pan. In small bowl, beat the egg, milk, oil and lemon curd together. In bigger bowl, mix the flour, baking powder, citrus peel, salt and jelly powder. Add wet to dry ingredients and stir with fork. Spoon into muffin pan and bake for 20 minutes. Remove, let cool in pan for 5 minutes. Carefully remove the muffins and let cool on wire rack.

Note: I've filled my muffin holes too much, so it didn't make nice dome on top.



Lemon curd coconut muffins

Makes 6 big muffins

1 cup all-purpose (cake) flour
1 ½ teaspoons baking powder
¼ teaspoon salt
¼ cup white sugar
1 large egg, beaten
½ cup + 2 tablespoons milk
¼ cup + 2 tablespoons sunflower oil
½ cup lemon curd
Coconut for topping

Preheat oven to 200 °C. Prepare 6 muffin pan. In small bowl, beat the egg, milk, oil and lemon curd together. In bigger bowl, mix the flour, baking powder, salt and sugar. Add wet to dry ingredients and stir with fork. Spoon into muffin pan, sprinkle coconut on top and bake for 25 minutes. Remove, let cool in pan for 5 minutes. Carefully remove the muffins and let cool on wire rack.

Note: I've filled my muffin holes too much, so it didn't make nice dome on top.

