

Sundried Tomato Savoury Muffins



Ingredients

- 1 1/2 cups plain flour
- 2 1/2 tsp baking powder
- 1 tsp onion powder
- 1 tsp garlic powder
- 2 tbsps nutritional yeast
- 1 tsp oregano
- 1 tsp basil
- Salt & Pepper to taste
- 1 1/2 cups soy milk
- 1 tsp apple cider vinegar
- 1 tbsps olive oil
- 2 tbsps sundried tomatoes, finely chopped

Method

- Prepare a muffin tray and preheat oven to 180c
- In a large bowl, mix together all dry ingredients until well combined.
- Add wet ingredients, mixing until well combined. Fold through sun dried tomatoes
- Place mixture into prepared muffin tray and place in oven for at 20 minutes
- Remove from the oven and allow to cool for at least 5 minutes before eating

