

## **Cheese Muffins**

2 cups all-purpose flour  
1 Tablespoon baking powder  
2 Tablespoons granulated sugar  
1 teaspoon salt  
1 large egg  
1 cup milk  
½ cup vegetable oil  
½ cup shredded cheddar cheese

Stir together flour, baking powder, sugar, and salt into a bowl. Set aside. In a small bowl, combine together egg, milk and oil. Add egg mixture at once to dry ingredients. Stir mixture only until the dry ingredients are moistened. Stir in shredded cheddar cheese. Spoon into prepared muffin tins, filling each cup half to two-thirds full. Bake in a 375°F oven for 15 to 20 minutes, or until golden brown. Remove from oven. Let cool on wire rack.

Gwen Graves  
Gregg County  
Intermediate - Bread & Cereal