



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Goat Cheese Scallion Muffins (adapted from Gourmet via epicurious)

Makes 12 muffins

1½ cups (7.2 ounces) all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
1 teaspoon sugar
⅛ teaspoon baking soda
4 scallions, minced
1 egg
6 tablespoons butter, melted and cooled slightly
1 cup buttermilk
4 ounces goat cheese

1. Heat the oven to 400 degrees. Spray the bottoms of a 12-cup muffin pan with nonstick spray or line with paper liners. In a large bowl, combine the flour, baking powder, salt, sugar, baking soda, and scallions. In a small bowl, whisk together the egg, butter, and buttermilk.
2. Using a pastry blender, cut the goat cheese into the flour mixture until the largest cheese pieces are about pea-sized. Add the liquid ingredients; use a rubber spatula to stir until just combined.
3. Divide the batter evenly between the prepared muffin cups. Bake until a toothpick inserted into a muffin comes out clean, 18-22 minutes. Set the pan on a rack to cool slightly, about 5 minutes, then use a thin-bladed knife to remove the muffins from the pan. Serve warm.