



Capsicum & Apricot Salsa Muffins

Ingredients

- 1 ½ cups plain flour
- 3 teaspoons baking powder
- 3 teaspoons sugar
- 1 egg (beaten)
- ½ cup [Wild Appetite Capsicum & Apricot Salsa](#)
- ¼ cup vegetable oil
- 1/3 cup milk
- ½ cup grated zucchini
- ½ cup cubed feta (choose a strong, salty one)
- ¼ cup grated cheddar
- ¼ cup chopped fresh basil
- a generous amount of salt and pepper



Method

Preheat oven to 200°C. Combine the flour, baking powder, sugar, salt and pepper. Mix together the remaining ingredients and add to the dry, stirring until just mixed. Grease a muffin tray and fill with large spoonfuls of the mixture. Bake for 15 - 20 minutes. Rest for 5 minutes in the tray before turning onto a wire rack. Serve immediately with lashings of butter and a generous dollop of the Capsicum & Apricot Salsa.

Makes 12 muffins.