

Muffins With Goat Cheese and Chives

 Servings: 12 (makes about 12 muffins)

 Active: 25 mins | Total: 50 mins

- 1/3 cup (80 milliliters) mild-tasting olive oil, plus more for brushing the pan
- Generous 1 1/2 cups (200 grams) whole-wheat pastry flour (may substitute with white whole-wheat flour, or a generous 3/4 cup/100 grams of each all-purpose flour and whole-wheat flour)
- 2 teaspoons baking powder
- 1 teaspoon onion powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon fine salt
- 2/3 cup (180 milliliters) whole or reduced-fat milk (may substitute with plant-based milk)
- 1/2 cup (113 grams) plain Greek yogurt
- 1 large egg
- 1 teaspoon honey
- 4 ounces (115 grams) fresh goat cheese (chevre), crumbled
- 1/2 cup (22 grams) finely chopped fresh chives

Step 1

Position a rack in the middle of the oven and preheat to 375 degrees. Brush a nonstick muffin tin with olive oil.

Step 2

In a medium bowl, whisk together the flour, baking powder, onion powder, baking soda, pepper and salt until combined.

Step 3

In a large bowl whisk together the milk, yogurt, oil, egg and honey. Add the flour mixture to the milk mixture and stir until just combined. Stir in the goat cheese and chives until just combined.

Step 4

Using a 1/4-cup (60-milliliter) measure, divide the batter among the muffin tin cups; each should be filled about three-quarters of the way.

Step 5

Bake for 18 to 20 minutes, or until the tops are golden brown and a toothpick or cake tester inserted into the center comes out clean.

Step 6

Transfer to a wire rack and let cool for 5 to 10 minutes, then run a small offset spatula or butter knife around the perimeter of each muffin before removing them from the tin. Serve warm.