

# Scallion Goat Cheese Muffins

Source: *Gourmet Magazine*, January 1999

Carolyn T's  
Cookbook

Servings: 12



1 cup whole milk  
4 ounces soft goat cheese  
1 1/2 cups flour  
1 tablespoon baking powder  
1 1/2 teaspoons sugar  
1/2 teaspoon salt  
6 tablespoons unsalted butter  
1 large egg, slightly beaten  
1 bunch scallions

Categories: Breads, Holiday

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 155 Calories; 9g Fat (52.2% calories from fat); 5g Protein; 14g Carbohydrate; trace Dietary Fiber; 40mg Cholesterol; 263mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.*

*Yield: 12 small*

*Notes: These are really delicious - and easy to make. They would go well with a nice salad, or even with a traditional meat and potatoes dinner.*

Description: Scrumptious muffins for lunch or dinner

**Preparation Time: 15 minutes**

Start to Finish Time: 35 minutes

1. Preheat oven to 400°. Butter 12 small muffin cups. In a small bowl stir together the goat cheese and 2 T. of the whole milk until combined. It helps if the goat cheese is left out awhile before you try to do this.
2. In a medium-sized bowl sift together the flour, baking powder, sugar and salt. Melt the butter. Remove from heat and add the remaining milk and the egg to the butter. Finely chop the scallions to measure one cup. Add them to the flour bowl with the butter mixture and stir gently. Don't overmix.
3. Kind of estimate how much is half of the biscuit batter and scoop a large tablespoon of the biscuit mixture into each muffin cup and spread with the spoon to fill the bottom. Place a spoonful of the goat cheese mixture into the center (if possible) of the muffin, then cover that with the remaining biscuit mix.
4. Bake in the middle of the oven until golden and a tester comes out clean, about 20 minutes. Serve while hot.