

## Salty Greek Muffins With Sun-dried Tomatoes, Olives, Feta And Red Onions

### Ingredients:

Difficulty: Easy

(makes 12 muffins)

4 1/2 dl (or 1 1/2 cups + 5 tbsp) all-purpose flour  
1 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
2 tsp dried basil  
1 tsp freshly ground black pepper  
2 eggs  
200 gr. kermaviili (or sour cream, if you are not in Finland)  
1 dl (or 1/3 cup + 4 tsp) milk  
5 tbsp olive oil, plus a bit more to grease the muffin tin  
20 black (or other kind of your favourite) olives, cut into 2-3 pieces  
about 3 heaped tbsp (or 75 gr) sun-dried tomatoes in olive oil, cut in small pieces  
1 medium size red onion, diced  
100 gr feta cheese, cut in cubes

### Instructions:

1. Preheat the oven to 200C.
2. In a medium bowl, put the dry ingredients (the first 6 ingredients above) and whisk a little.
3. In a big mixing bowl (or in the bowl of a standing mixer), put eggs and whisk a little.
4. Add kermaviili / sour cream and milk, whisk more until you get a smooth mixture.
5. Add olive oil and whisk until smooth.
6. Add dry ingredients mixture and fold using a spatula.
7. Add olives, sun-dried tomatoes and red onions and fold gently until all are spread evenly in the batter.
8. Add feta and fold gently until it is spread evenly in the batter.
9. Grease the muffin tins generously with olive oil (you can also use vegetable oil or soft butter if you like). Divide the batter equally in 12 pieces.
10. Put the muffin tin in medium rack of the oven and bake for about 25-30 minutes, or until a toothpick inserted in the middle comes out clean and the surface is browned

nicely. Let the muffins cool for 5 minutes in the muffin tin after baking and then transfer them onto a wire rack to cool completely. Enjoy!