

Recipe Name: Cheesy Vegetarian Pizza Muffins Recipe

Diet Type:

Course: Appetizer

Cuisine: Fusion

Quantity:



Ingredients

Ingredient	Quantity
• 1-1/2 cups All Purpose Flour (Maida)	2
• 1-1/2 teaspoons Baking powder	
• 1/2 teaspoon Salt	
• 1/2 Green Bell Pepper (Capsicum) - finely chopped	
• 1 Whole Egg	
• 1/4 cup Extra Virgin Olive Oil	
• 1/2 cup Homemade Pizza And Pasta Sauce	
• 1 teaspoon Dried oregano	
• 1 sprig Basil leaves - finely chopped	
• 1/2 cup Mozzarella cheese	

Preparation

- To begin making the Cheesy Vegetarian Pizza Muffins recipe, preheat the oven to 200 C.
- Line the muffin pans with cupcake liners and keep aside.
- Sift the flour, salt and baking powder together in a large mixing bowl and set aside.
- Gradually add the remaining ingredients that includes green bell pepper, egg, olive oil, pizza sauce, oregano and basil leaves except the cheese into the flour mixture and using a hand mixer, combine all the ingredients until well combined.
- Ensure not to over beat the pizza muffin batter.
- Spoon the muffins into the muffin cavities until 3/4th full.
- Place the pizza muffins in the oven to make and bake for 20 minutes.
- When the muffins are almost done, remove from the oven and sprinkle the cheese on the top and put it back into the oven, until the cheese melts.
- Once the pizza muffins are completely done, remove from the oven and allow it to cool for 15 minutes before you are ready to serve.
- The Cheesy Pizza Muffins make a great snack for kids that can be packed into their lunchbox or even



made for birthday parties.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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