

Savory Spinach, Feta, and Roasted Pepper Muffins

Ingredients

- Nonstick vegetable oil spray
- 2 3/4 cups all-purpose flour
- 1/4 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon paprika
- 3/4 teaspoon salt
- 3/4 cup whole milk
- 1/2 cup vegetable oil
- 2 large eggs
- 1 cup thinly sliced spinach leaves
- 3/4 cup crumbled feta cheese
- 1/2 cup chopped drained mild Peppadew peppers or roasted red peppers from a jar

Preparation

Preheat oven to 375°F. Spray 12 standard (1/3-cup) muffin cups or 6 large (3/4-cup) muffin cups with nonstick spray. Whisk flour, sugar, baking powder, paprika, and salt in medium bowl. Whisk milk, oil, and eggs in large bowl to blend. Add dry ingredients; whisk just until blended. Add spinach, feta, and peppers; fold to incorporate evenly. Divide batter among prepared muffin cups (cups will be filled to top).

Bake muffins until tester inserted into center comes out clean, 25 to 28 minutes for standard muffins and 33 to 35 minutes for large muffins. Cool 5 minutes. Run knife around muffins to release from pan. Invert pan to release muffins, then turn muffins right side up and cool completely.

Makes 12