

# Asiago Muffins

2 C flour  
1 C Asiago Cheese - divided into two 1/2 cup portions  
1 T baking powder  
1 t parsley flakes  
1 t dried minced onion or 1 T minced fresh onion  
1 t dried basil  
1 t dried oregano  
1/2 t salt  
1 large egg  
1 1/2 C milk  
1 T lemon juice  
1/4 C melted butter  
1 T sugar



t = teaspoon  
T = tablespoon  
C = cup

Measure flour, 1/2 cup Asiago cheese, baking powder, parsley, onion, basil, oregano and salt into a large bowl. Make a well in the center.

Beat egg with milk. Add lemon juice, melted butter and sugar. Add to dry ingredients and stir until moistened. Spoon batter into 12 muffin cups. Sprinkle remaining Asiago cheese over batter.

Bake at 375° for about 15 minutes, or until top is golden brown and springs back when touched.

THANKS FOR SHARING THIS RECIPE

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