RENATE'S Cheese & Bacon Muffins

Ingredients:

2 cups sifted Flour
2 ½ teaspoon Baking Powder
¾ teaspoon Salt
1 teaspoon Sugar
½ cup unsalted Butter (which is 1 Stick)
1 ¼ cup shredded mild Cheddar Cheese
9 slices Bacon fried and crumbled
1 Egg well beaten
1 cup milk

First fry your Bacon and set aside to cool. After cooling crumble it up.
Sift Flour, Baking Powder, Sugar and Salt into a large bowl together. Stir.
Cut into Flour Mixture the unsalted Butter.
Add the crumbled Bacon & Cheddar Cheese mix it up a bit.
Then pour the 1 cup of Milk into your well beaten Egg and pour at once into Flour-Bacon-Cheese mixture until all ingredients are moistened.
Spoon this mixture into a 12 cup large greased Muffin Pan. I use Butter to grease mine. This way they slide out easy when done.

Bake in 400°F Oven for 25 minutes.

Makes 12 Muffins
You can freeze them in freezer bags and take out when needed. I love to pop mine into an Air fryer. It's fast and tastes like fresh.