Corn, cheese and chive muffins

- **Ingredients**
  - 1/4 cup corn kernels
  - 1/4 cup tasty cheese, grated
  - 1/2 tablespoons chives, chopped
  - 3 tablespoons olive oil
  - 1 egg
  - 1/4 cup milk
  - 1/2 cup plain flour, sifted
  - 1 teaspoon baking powder

- **Method**
  1. Pre-heat oven to 180°C.
  2. In a large bowl, combine corn, cheese, chives, olive oil, 1 egg and milk.
  3. Add plain flour and baking powder, folding in gently until just combined.
  4. Spoon mixture into a lightly greased muffin pans.
  5. Bake for 20 minutes or until golden. Serve warm or cold.