

Broccoli- Cheddar Cupcakes

Makes 12 cupcakes

4 large eggs, lightly beaten

? cup melted butter

? canola oil

1-1/2 cups low fat shredded cheddar cheese

8 ounce package, corn muffin mix

1 head broccoli, chopped, cooked in boiling water and drained (or 10 ounce package frozen, cooked and drained)

? cup frozen peas, defrosted

Vegetable oil for spraying muffin tins

Optional: any cheese spread, softened to spread on cupcakes surface.

Preheat oven to 350 degrees.

Place the eggs in a large mixing bowl and begin to beat with an electric mixer on low.

Add butter, oil and cheese, mix on low.

Add muffin mix, broccoli and peas, mix on low speed for another minute.

Spray muffin tins with cooking spray, line with wax paper muffin liners and divide batter among muffin cups.

Bake in 350 degree oven for 15-20 minutes until lightly browned.

Cool on a rack before serving and if desired, spread with prepared cheese spread, or nacho cheese sauce before serving.