



## Cream Cheese Filled Smoked Salmon Muffins

Let's begin by gathering our ingredients for Cream Cheese Filled Smoked Salmon Muffins:

**Ingredients:**

2 cups flour  
2 tsp baking powder  
1.5 cups grated cheddar cheese  
6-8 oz. smoked salmon  
1/3 cup chopped fresh dill  
1 egg  
1 cup buttermilk  
1/3 cup vegetable oil  
1/2 cup cream cheese  
cupcake liners

Heat the oven to 350° F and line a muffin pan with paper liners. Mix together 2 cups flour and 2 tsp baking powder in a large bowl. Add 1.5 cups grated cheddar cheese, 6-8 oz. smoked salmon, and 1/3 cup chopped fresh dill.

In a separate bowl, mix egg, 1 cup buttermilk, and 1/3 cup oil.

Place half the wet ingredients into the dry ingredients and stir well. Then add the rest of the wet ingredients and mix until completely combined. Add more buttermilk if mixture is too dry.

Spoon into the muffin liners until each is filled halfway, then place a tablespoon of cream cheese in middle of each muffin. Add more batter until they are full with mixture.

Cook for 15 minutes, then remove pan and turn around so muffins cook evenly. Put the pan back into the oven and continue to cook for another 15 minutes, or until the muffins are just browning on top.

Plate to serve. Enjoy!