

3 Cheese Sausage Muffins

1 CUP SELF RISING FLOUR
1/4 CUP BUTTER (ROOM TEMP)
1/4 CUP MILD CHEDDAR CHEESE (SHREDDED)
1/2 CUP SHARP CHEDDAR CHEESE (SHREDDED)
3 OZ. CREAM CHEESE (CUBED)
2 EGGS
1/3 LB. SAUSAGE
1/8 CUP CHOPPED ONION OR GREEN ONION (OPTIONAL)
2/3 CUP BUTTERMILK

In a skillet, brown sausage (break into small pieces while cooking). If using onion, brown it with the sausage. In a bowl, cut butter into flour with a fork. Add shredded cheese. Beat eggs in milk and add to flour. Mix well. Add sausage, mix, then put cubed cream cheese in and fold into dough. Drop by teaspoons into a well-greased mini muffin pan (makes 24 mini muffins) or drop by 1/8 cups into a well-greased muffin pan (Makes 12 regular size muffins). Bake 25 minutes for mini muffins OR 30 minutes for regular muffins, both at 375 degrees. Enjoy!

“Holy smokes... these are so good they can be served as an appetizer, y’all.”

-Tammy