



CHEESY ROSEMARY DINNER MUFFINS

- 1 pkg (17.4 oz) **TSG Artisanal Rosemary Wheat Bread Mix**™
- 2 Tbsp. **TSG Over-the-Edge Herbed Spinach**™
- 1 cup (4 oz) shredded mozzarella or provolone cheese
- 12 oz (1-1/2 cups) beer
- 2 Tbsp. Olive oil, plus some to oil pan

1. Preheat oven to 350°F. Liberally oil the insides of a 12-cup muffin pan, even if it's a non-stick pan.
2. In a large bowl, stir together Rosemary Wheat Bread, Herbed Spinach, and cheese.
3. Stir in beer and 2 Tbsp. olive oil; mix until completely moistened.
4. Spoon batter into muffin pan.
5. Bake 20 minutes or until toothpick inserted in center comes out clean. Serve warm.

Makes 12 muffins