

# Pizza Muffins

Recipe By *Brynie Greisman*



Cooking and Prep:  30  
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Serves:  10

Contains:    

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Shavuot,  
Chanukah

**Source:** Family Table by  
Mishpacha Magazine

These muffins are a delicious addition to a milchig meal. If you don't eat milchigs, serve these to your family for kiddush as a nutritious, wholesome alternative to sugar-laden cake. Kudos to my niece, Sarah S.

## Ingredients (12)

### Main ingredients

- 6 tablespoons **Bartenura Olive Oil**
- 1/4 cup finely chopped onion
- 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**
- 1 egg, beaten
- 2 cups flour

- 2 and 3/4 teaspoons baking powder
  - 3/4 teaspoon salt
  - 1 teaspoon chopped oregano leaves, preferably fresh
  - 1/2 cup shredded mozzarella cheese
  - 1 cup **Gefen Tomato Juice** or the equivalent of tomato paste and water, or tomato sauce
  - pinch sugar
  - 1/2 cup shredded Parmesan cheese
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## Start Cooking

### For the Muffins

1. Preheat the oven to 400°F (200°C).
2. In a small frying pan, heat two tablespoons of the olive oil over a medium-high flame. Sauté the onions and garlic until they are translucent.
3. Transfer the mixture to a mixing bowl. Add the egg, flour, baking powder, salt, oregano, mozzarella cheese, tomato juice, and sugar.
4. Mix this together and then spoon it into muffin tins lined with cupcake holders.
5. Sprinkle the top with Parmesan cheese. Bake for 20 minutes. Serve hot.

#### Tip:

My daughter, Gitel P, told me that in order to keep these muffins or any other food hot on Yom Tov, in addition to the one flame you have burning, place a few tea lights strategically where you need them and cover everything with a blech. This will spread the heat and your food will warm faster. Tried-and-true!