Cupcakes with cheese DŽIUGAS®



Ingredients

1	egg
120 ml	of sour cream
50 ml	of olive oil
100 g	of flour
2 teaspoons	of baking powder
1 clove	of garlic
80 g	of hard cheese DŽIUGAS
according to taste	thyme
according to taste	salt
according to taste	pepper

Preparation

Mix the egg, oil and sour cream in a separate bowl. Mix flour, salt, pepper and baking powder in another bowl. Pour the liquid mixture into the dry mixture, add the coarsely grated cheese DŽIUGAS, garlic and stir well. Pour the mass into 7 cups and bake for 20-25 minutes at a temperature of 175°C.