

Chilli Cheese Bites Recipe for the Gourmet Gadgetry Cake Pop Maker

These Chilli Cheese bites are the perfect little canape to serve to impress friends and family.

So simple to make, yet so delicious, especially served warm. They will be crispy on the outside and fluffy and flavoursome on the inside with a kick, we suggest serving them on sticks with sweet chilli sauce. We have used feta cheese and fresh coriander, but why not try a combination of your own favourite cheese and herbs!

Ingredients:

- 120g self-raising flour
- 1 large egg
- 80ml milk
- 60ml olive oil or chilli oil
- 1 large handful of fresh chopped coriander
- 120g. feta cheese crumbled into small pieces
- 1 fresh chilli finely chopped
- ½ teaspoon baking powder
- 1 teaspoon paprika
- ½ teaspoon salt
- ½ teaspoon pepper



Chilli Cheese Bites Instructions:

1. Add the eggs, milk and olive oil to a bowl and beat together.
2. In a separate bowl mix the flour, salt, pepper, baking powder and paprika.
3. Next gently mix the wet and dry ingredients together before adding in the feta cheese and chopped coriander and chilli, lightly mixing together.
4. Once your Cake Pop Maker has pre-heated spray the baking plates with a little oil and add a heaped spoonful of mixture to each cavity.
5. Close the machine and in 4-5 minutes you will have perfectly formed, warm, delicious Chilli Cheese bites!
6. The non-stick coating on the baking plates is that amazing that the pops can be easily removed with a plastic or wooden spatula without any mixture being stuck!
7. Put each pop on a stick and serve warm!
8. The machine can then be wiped clean with a damp cloth ready to be used again to cook your next batch!

Great served with Sweet Chilli Dip!