Names- first & last \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Kitchen #\_\_\_\_\_\_\_\_\_\_\_\_\_ period\_\_\_\_\_\_\_ day\_\_\_\_\_\_\_\_\_\_\_\_

**CHOCOLATE CHIP MUFFINS**

2 cups flour 1 egg

½ cup sugar ¾ cup milk

1 tablespoon baking powder 1/3 cup oil

½ teaspoon salt ¾ cup mini chocolate chips

\_\_\_\_\_\_\_\_\_\_\_1. Preheat oven 400 degrees.

\_\_\_\_\_\_\_\_\_\_\_2. Fill sink with hot water & soap.

\_\_\_\_\_\_\_\_\_\_\_3. Line 12 muffin tins with muffin liners.

\_\_\_\_\_\_\_\_\_\_\_4. Measure flour and place in large bowl.

\_\_\_\_\_\_\_\_\_\_\_5. Measure sugar and add to large bowl with flour.

\_\_\_\_\_\_\_\_\_\_\_6. Measure baking powder & salt & add to large bowl with flour, stir.

\_\_\_\_\_\_\_\_\_\_\_7. Measure chocolate chips and add to bowl with dry ingredients.

\_\_\_\_\_\_\_\_\_\_\_8. Stir ingredients in large bowl and make a “well” in the center.

\_\_\_\_\_\_\_\_\_\_\_9. **Crack egg into a small glass bowl.** Remove any shells & beat with a fork.

\_\_\_\_\_\_\_\_\_\_10.. Measure milk in a liquid measuring cup & add to bowl with egg.

\_\_\_\_\_\_\_\_\_\_11. Measure oil in a liquid measuring cup & add to bowl with milk & egg. Stir.

\_\_\_\_\_\_\_\_\_\_12. Pour liquid ingredients into the center“well”of the dry ingredients (large bowl).

Stir ingredients just until moist. The dough will look slightly lumpy. If you over

mix your muffins they will have a cone top and will have extra-large air pockets.

\_\_\_\_\_\_\_\_\_\_13. Mesure chocolate chips and stir slightly until combined into batter.

\_\_\_\_\_\_\_\_\_\_13. Fill each muffin cup ¾ full. You might scoop the batter with a 1/3 cup measuring

cup.

\_\_\_\_\_\_\_\_\_\_14. Wipe any extra batter off the muffin tin that may have dripped with a paper

towel.

\_\_\_\_\_\_\_\_\_\_15. Place muffins in oven. Bake 18-20 minutes.

\_\_\_\_\_\_\_\_\_\_16. Start washing dishes. Do not drain water, you still have a muffin tin to wash.  
\_\_\_\_\_\_\_\_\_\_17. Dry all dishes, even the muffin tin when it’s done.

\_\_\_\_\_\_\_\_\_\_18. Put away all clean dishes.

\_\_\_\_\_\_\_\_\_\_19. Clean all table and counter surfaces.

\_\_\_\_\_\_\_\_\_\_20. When the timer goes off, test your muffins for doneness using the “touch” test.

The “touch” test is when you **gently** push the top of the muffins with your

finger, if it bounces back it is done. If it leaves an indentation it isn’t done.

\_\_\_\_\_\_\_\_\_\_21. When muffins are done remove from oven & let cool 1-3 minutes.

\_\_\_\_\_\_\_\_\_\_22. Flip muffins upside down facing the wall until all muffins come out.

\_\_\_\_\_\_\_\_\_\_23. Package your muffins to leave the classroom. Do not seal the bag until cool.

\_\_\_\_\_\_\_\_\_\_24. Wash muffin tin. Make sure you scrub all crumbs off. Drain & dry sink.

\_\_\_\_\_\_\_\_\_\_25. Call teacher for kitchen inspection.