Period \_\_\_\_\_\_\_\_ Kitchen \_\_\_\_\_\_\_

Chef names\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**FRENCH BREAKFAST PUFF-day 1**

**Ingredients**



***Bag 1 - muffin mix*  *Bag 2- topping***

**1 ½ cups flour ¼ cup sugar**

**½ cup sugar ½ teaspoon cinnamon**

**1 ½ teaspoon baking powder**

**¼ teaspoon ground nutmeg**

**Pinch of salt**

**Directions:**

**\_\_\_all\_\_\_\_\_1. Tie hair back, wash and dry hands.**

**\_\_\_\_\_\_\_\_\_\_2. Fill sink with hot water and a quick squirt of dish soap.**

**\_\_\_\_\_\_\_\_\_\_3. Label zip lock bags. Bag one label: period, day, bag 1, muffin mix.**

 **Bag two label: period, day, bag 2, topping**

**\_\_\_\_\_\_\_\_\_\_3. Measure 1 ½ cups flour and place in bag 1, muffin mix.**

**\_\_\_\_\_\_\_\_\_\_4. Measure ½ cup sugar and place in bag 1, muffin mix.**

**\_\_\_\_\_\_\_\_\_\_5. Measure 1 ½ teaspoon baking powder (the can, not box) and place in bag 1,**

 **Muffin mix.**

**\_\_\_\_\_\_\_\_\_\_6. Measure ¼ teaspoon nutmeg and place in bag 1, muffin mix.**

**\_\_\_\_\_\_\_\_\_\_7. Measure a pinch of salt and place in bag 1, muffin mix.**

**\_\_\_\_\_\_\_\_\_\_8. Seal bag 1 and put to the side.**

**\_\_\_\_\_\_\_\_\_\_9. Measure ¼ cup sugar and place in bag 2, topping.**

**\_\_\_\_\_\_\_\_\_10. Measure ½ teaspoon cinnamon and place in bag 2, topping.**

**\_\_\_\_\_\_\_\_\_11. Seal bag 2, rubber band the bag 1 and bag 2 together with this direction page**

 **& give to teacher.**

**\_\_\_\_\_\_\_\_\_12. Wash dishes.**

**\_\_\_\_\_\_\_\_\_13. Dry dishes.**

**\_\_\_\_\_\_\_\_\_14. Put dry dishes away in the correct location**

**\_\_\_\_\_\_\_\_\_15. Wash counter and work surfaces.**

**\_\_\_\_\_\_\_\_\_17. Dry sink with dish cloth and put dirty/wet dish cloth in laundry basket.**

**\_\_\_\_\_\_\_\_\_19. Call teacher for kitchen inspection.**

 ***Day 2 Ingredients:***

***Muffin: topping:***

***1 egg ¼ c. melted butter***

***½ cup milk***

***1/3 cup melted butter***

**\_\_\_\_\_ALL\_\_\_\_\_\_1. Tie hair back, wash and dry hands.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_2. Preheat oven 375 degrees.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_3. Crack 1 egg into small mixing bowl. Remove any shells that got in there.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_4. Measure ½ cup milk and add to egg bowl, slightly stir with a fork.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_5. Measure 1/3 cup butter, remove any wrappers, place in small custard**

 **cup, cover with paper towel and microwave 20 seconds, until melted.**

 **If it’s almost melted after 20 seconds, stir and see if finishes. If not add**

 **10 seconds at a time in the microwave.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_6. Add melted butter to egg and milk mixture. Gently mix with a fork.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_7. \*\**PAY ATTENTION\*\**: Empty bag 1, muffin mix into a medium mixing bowl.**

 **This is not the same bowl that has your egg, milk and butter.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_8. Push the dry ingredients to the edge of the bowl making a well in the center.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_9. Add liquid ingredients in small bowl to the well and still just till moist with**

 **a wooden spoon. The batter will be lumpy, don’t try to make it too smooth.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_10. Line 12 cup liners into a muffin pan.**

**\_\_\_\_\_ALL \_\_\_\_11. Using 2 large spoons, fill cups about 2/3 cull with batter. This is just a**

 **little more than ½ way. Use rubber scraper to get the edges of bowl.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_12. Using a paper towel, wipe up any batter than dripped onto the muffin**

 **pan. This will help with clean up later.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_13. Place muffins in the center of the oven, shut oven door.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_14. Set a timer for 20 minutes.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_15. While muffins are in oven start washing dishes.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_16. Empty small bag with topping into a small custard cup.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_17. In a separate empty custard cup, measure ¼ cup butter, remove wrapper,**

 **cover with paper towel, microwave 20 seconds.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_19. Remove butter from microwave and stir. If butter isn’t melted, add 10**

 **seconds at a time until it is melted. Set aside until muffins are done.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_20. When timer goes off, test muffins for doneness by using the touch test.**

 **(g*ently* push the top of the muffins with your finger, if it bounces back it’s**

 **Done, if it leaves an indent, it’s not done and watch for 2-5 more min.)**

**\_\_\_\_\_\_\_\_\_\_\_\_\_21. When muffins are done, remove from oven, let cool 1 minute, then tip**

 **pan upside down facing the wall until all the muffins come out.**

**\_\_\_\_\_\_\_\_\_\_\_\_22. Lightly brush the top of the muffin with melted butter.**

**\_\_\_\_\_\_\_\_\_\_\_\_23. Sprinkle muffin tops with cinnamon sugar mixture (bag 2 ingredients)**

**\_\_\_\_\_\_\_\_\_\_\_\_23. Package your muffins to leave the classroom, do not seal till cooled.**

**\_\_\_\_\_\_\_\_\_\_\_\_24. Wash remaining dishes.**

**\_\_\_\_\_\_\_\_\_\_\_\_25. Dry dishes.**

**\_\_\_\_\_\_\_\_\_\_\_\_26. Put dry dishes back into proper locations.**

**\_\_\_\_\_\_\_\_\_\_\_\_27. Wash and dry counters and cooking surfaces.**

**\_\_\_\_\_\_\_\_\_\_\_\_28. Dry sink with dish cloth and place in dirty laundry basket.**

**\_\_\_\_\_\_\_\_\_\_\_\_29. Call teacher for kitchen inspection.**