



Corn Muffins (12)



3/4 cup flour

1/2 cup cornmeal

2 tsp. baking powder

1/2 tsp. salt

1/4 cup sugar

1/2 cup Low-fat milk

2 eggs, beaten

1/4 cup plus 2 T. honey

_____ 1. Preheat oven to 400 degrees & line a 12 cup muffin pan.

_____ 2. Measure flour & baking powder into bowl #1

_____ 3. Measure cornmeal & salt into bowl #1.

_____ 4. In bowl #2 measure sugar & milk; whisk together.

_____ 5. In bowl #2 measure egg & honey; whisk together.

_____ 6. Add liquid ingredients (bowl #2) to dry ingredients (bowl #1) & Stir until smooth (Don't make a career out this!)

_____ 7. Scoop batter into the muffin pan, filling each approximately halfway.

_____ 8. Place in the oven & set the time for 15 minutes.

_____ 9. Check muffins with a toothpick for doneness. If it comes out clean, they are done. Remove from the oven & pan to cool.

_____ 10. Wash dishes in hot soapy water.

_____ 11. Dry dishes & sink

_____ 12. Put dishes away & Put towels in basket

_____ 13. Wipe off counters & stove

_____ 14. Sweep floor & Place recipe on teacher's desk

_____ 15. Empty garbage & Sink drains

