

Diagnose the Muffin Mess



Read each scenario carefully. Use reliable sources on the internet to diagnose the probable cause and/or remedy for each of the below muffin messes.

1. What a mess! My muffins are peaked, not rounded. Please tell me what I did wrong for this to happen.
2. What a mess! When I cut my muffins in half, I notice groove like tunnels inside. Why is this happening?
3. Because I didn't want to waste any batter, I filled my muffin cups to the top. Big mistake, what a mess! The batter overflowed and baked together. They taste fine, but definitely don't look good. How full should I fill my muffin cups to avoid this catastrophe the next time?
4. What a mess! Even though I greased my muffin pan, I had difficulty getting them out of the cooled pan. I don't know how or why this happened but I want to avoid it in the future. Where did I go wrong?
5. My muffins appeared to be done on the outside, but I found the inside sticky and kind of gooey. What a mess! Why did this happen and how can I be sure my muffins are fully baked?

6. Help! Sinkholes, at least that's what they look like, are destroying the tops of my muffins. What a mess! What could be causing the tops of my muffins to sink?

7. I thought it would be fun to add some fruits and nuts to my muffins. However, I discovered that all of the add-ins sank to the bottom of the muffins. What a mess! How can I prevent that from happening the next time I want to incorporate add-ins?

8. Some would compare my muffins to the Sahara desert...they are so dry and dense! What a mess! Since they were not meant to be coffee dippers, how do I avoid this the next time I prepare muffins?

9. What a mess! Soggy bottom muffins are not cool when you're trying to make a batch for the team dinner. I can't begin to fathom what happened....please help!

10. I realize muffins are not supposed to be peaked, but this is ridiculous! My muffins didn't rise at all! What a mess! What could be some reasons this embarrassing mishap occurred?

