

Group Members: ☺-

☺- Lab Leader

K#

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Chocolate Chip Muffins

Ingredients:

2 cups all-purpose flour
1/2 cup white sugar
3 teaspoons baking powder
1/2 teaspoon salt
3/4 cup milk
3/4 c. chocolate chips
1/3 cup vegetable oil
1 egg

Read through the directions/ingredients and:

CIRCLE all of the equipment needed
UNDERLINE all of the cooking techniques

Topping:

2 tablespoons white sugar
1 tablespoons brown sugar

Directions:

Group Member #1 _____

1. Heat oven to 400 degrees F
2. Grease 12 muffin cups or line with baking cups.

Group Member #2 _____

3. In a medium bowl, combine flour, 1/2 cup sugar, baking powder, chocolate chips, and salt; mix well.

Group Member #3 _____

4. In a small bowl, combine milk, oil and egg; blend well.
5. Add liquid ingredients all at once into the dry well; stir just until dry ingredients are moistened (batter will be lumpy.)

Group Members #2 & 3 _____

6. Fill all but one muffin cup 2/3 full.

OVER MIX REMAINING BATTER AND FILL LAST MUFFIN CUP

Group Member #1 or #4 _____

7. Combine the 2 Tbsp. of sugar and 1 Tbsp. brown sugar.
8. Sprinkle tops of muffins with sugar mixture.

Group Member #1/ #2 or #5 _____

9. Bake for 20 to 23 minutes or until toothpick comes out with a few crumbs.
10. Leave a plate & labeled piece of foil with your group and period number.

