**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**RECIPE: Chocolate Chip Muffins**

Yield: 6 muffins Oven Temp: 375°F

Baking Time: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**INGREDIENTS:**

\_\_\_\_\_mL Milk

45mL Melted margarine

\_\_\_\_\_\_\_ Egg

175mL Flour

\_\_\_\_\_mL Sugar

10mL \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_mL Salt

80mL \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**INSTRUCTIONS:**

1. Preheat oven to \_\_\_\_\_\_\_\_\_\_\_\_\_\_.
2. Line muffin \_\_\_\_\_\_\_\_\_\_\_\_ with muffin \_\_\_\_\_\_\_\_\_\_\_\_\_\_.
3. In a medium mixing bowl, \_\_\_\_\_\_\_\_\_\_\_\_\_ flour, sugar, baking powder and salt together.
4. Stir in \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and make a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ in the middle of the dry ingredients.
5. Split \_\_\_\_\_\_\_\_\_\_\_\_\_\_ into 2 equal \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and share with other pair in unit.
6. In another \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ mixing bowl, combine \_\_\_\_\_\_\_\_\_\_\_\_, ½ \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Mix well.
7. Pour liquid mixture into well and stir with a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ until all the dry ingredients are just \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Batter should be lumpy. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_!
8. Using a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ spoon, fill muffin liners \_\_\_\_\_\_\_\_\_\_\_\_\_ full.

**\*REMINDERS:**

Muffin tins should be placed side by side in the middle of the oven with a gap between the pans. Leave clean muffin tin on counter beside laundry in your unit at end of lab.

1. Bake for approximately 18 minutes or until \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ comes out clean and muffins are \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
2. Carefully remove muffins from pan and transfer to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ or place on paper towel.

**TRAY:**

**LAB DUTIES:**

Dishwasher: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Housekeeper: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Dish Dryer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Special Duties: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

PERSON B: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

PERSON A: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**QUESTIONS:**

1. When splitting an egg you will need to crack it into a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ then mix with a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ before pouring half of it into a second custard cup that is identical in \_\_\_\_\_\_\_\_\_\_\_. The egg is divided equally when both custard cups have egg that are the same height which is checked at \_\_\_\_\_\_\_\_\_ level.
2. Flour is placed in a \_\_\_\_\_\_\_\_\_\_\_\_\_ over a bowl when it is sifted.
3. This is the muffin method which requires that liquid ingredients are stirred into the dry using a \_\_\_\_\_\_\_\_\_\_ until the dry is dissolved. Gentle mixing is important so that not too many gluten strands are formed and cause problems such as \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
4. The 4 sizes of measuring spoons are : \_\_\_\_\_\_\_\_\_\_\_ mL, \_\_\_\_\_\_\_\_\_mL, \_\_\_\_\_\_\_\_\_mL and \_\_\_\_\_\_\_\_\_mL
5. Before filling your sinks with water and taking your drying rack out all the dishes should be pre-rinsed and look almost \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
6. Dishes that are pre-rinsed should be stacked next to the sink and never \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ a sink.
7. When your dishes have food stuck on the inside that is hard to wash out then try to soften the food by

filling it with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_and letting it sit on the counter for a few minutes.

1. Put the muffin pan and dirty laundry on your \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ when the lab is done.
2. Food is only allowed to be eaten when you are sitting at your \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_