🧁 Muffin Lab

Culinary 1 · Unit 3 · Level 2 · Wed 9/30 (Blue) · Thu 10/1 (Gold)



Name: _____ Date: _____ Period: _____

Makes 6 muffins. Mrs. Dyches' recipe: To Die For Blueberry Muffins for Groups of 2 or 3.

🧺 Muffins

- ☐ 🌾 **¾ cup** all-purpose flour
- ☐ 🍚 **¼ cup + 2 Tbsp** white sugar
- ☐ 🥄 **1 tsp** baking powder
- ☐ 🧂 **¼ tsp** salt
- ☐ 🫗 **3 Tbsp** vegetable oil
- ☐ 🥚 **½** egg (beat 1 egg, use half)
- ☐ 🥛 **¼ c** milk
- ☐ 🫐 **½ cup** blueberries (or ⅓ cup chocolate chips)

🧺 Crumb topping

- ☐ 🍚 **3 Tbsp** sugar
- ☐ 🌾 **1½ Tbsp** flour
- ☐ 🧈 **2 Tbsp** butter, cubed
- ☐ 🟤 **¼ tsp** cinnamon

👩‍🍳 Steps: check each box when you finish

1. 🔥 Oven to **400°F**. Put 6 liners in the pan. ☐
2. 🥣 **Whisk** flour, sugar, baking powder, and salt in a bowl. ☐
3. 🥛 In the liquid cup, stir the oil, ½ egg, and milk. ☐
4.  Make a **well** in the dry mix. Pour in the wet mix. ☐
5. 🥄 Mix **just until combined**. Lumps are OK! (muffin method) ☐
6. 🫐 **Fold** in the blueberries. ☐
7. 🍴 Topping: mash sugar, flour, butter, cinnamon with a fork until crumbly. ☐
8. 🧁 Fill the cups to the top. Sprinkle topping. ☐
9. ⏲️ Bake **20-25 minutes**. Toothpick comes out clean = done. Photo! ☐