Names: first & last\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Kitchen #\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ period\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**“JOHNNY CAKE” CORN MUFFINS**

1 cup flour 2 eggs

1/2 C yellow cornmeal ¼ cup milk

1/3 C sugar 1 stick melted butter

1 1/2 teaspoon baking powder (can not box)

\_\_\_\_\_\_\_\_\_\_1. Check temperature of oven 375 degrees.

\_\_\_\_\_\_\_\_\_\_2. Fill sink with hot water & dish soap.

\_\_\_\_\_\_\_\_\_\_3. Line 8 muffin cups with paper liners.

\_\_\_\_\_\_\_\_\_\_4. Measure flour & put in large bowl.

\_\_\_\_\_\_\_\_\_\_5. Measure corn meal and place in large bowl with flour.

\_\_\_\_\_\_\_\_\_\_6. Measure sugar and place in large bowl with flour.

\_\_\_\_\_\_\_\_\_\_7. Measure baking powder and place in large bowl with flour, stir all ingredients

until combined well.

\_\_\_\_\_\_\_\_\_\_8. Using a wooden spoon push all dry ingredients in the bowl to the edges to

make a well in the center.

\_\_\_\_\_\_\_\_\_\_9. Crack 2 eggs into a custard cup, remove any shells, whisk with a fork

and add to center well of dry ingredients.

\_\_\_\_\_\_\_\_\_10. Measure milk and pour into center well of large bowl.

\_\_\_\_\_\_\_\_\_11. Place 1 stick of butter in small glass bowl, cut into 5 pieces, cover with

a paper towel & microwave 30 seconds or until melted. You may have to add

time. When melted pour into center well of large bowl.

\_\_\_\_\_\_\_\_\_12. Stir all ingredients with a wooden spoon only until ingredients are combined.

**Do not over mix.** The batter should look lumpy.

\_\_\_\_\_\_\_\_\_13. Using the 1/3 cup measuring cup scoop the batter and fill muffin cups about

½ way. You should be able to get 8 muffins. If you have left over batter top

off the other muffins.

\_\_\_\_\_\_\_\_\_14. Place muffins in oven & set timer for 15 minutes.

\_\_\_\_\_\_\_\_\_15. Wash dishes.

\_\_\_\_\_\_\_\_\_16. Dry dishes & put in proper location.

\_\_\_\_\_\_\_\_\_17. Wash all counters & surfaces including stove top.

\_\_\_\_\_\_\_\_\_18. Wipe down inside of microwave.

\_\_\_\_\_\_\_\_\_15. Remove muffins from over when golden brown & firm to the touch. Flip muffin

tin away from you to remove muffins from the pan. Divide muffins for group

members.

\_\_\_\_\_\_\_\_\_16. Wash muffin tins.

\_\_\_\_\_\_\_\_\_17. Dry muffin tins & return to the teacher.

\_\_\_\_\_\_\_\_\_18. Call teacher for kitchen inspection.