



How to Make Chocolate Muffins

First, preheat your oven to 180°C. Then, mix 2 cups of flour, 1/2 cup of sugar, and 2 teaspoons of baking powder in a large bowl.

Next, beat 2 eggs in another bowl and add 1 cup of milk and 1/4 cup of melted butter.

After that, combine the wet ingredients with the dry ingredients gently. Don't overmix!

Then, add chocolate chips to the mixture.

Next, fill the muffin cups 2/3 full with the batter.

Finally, bake for 20-25 minutes until golden brown.



Read and answer the question.

1. What temperature should you preheat the oven to?

2. How many cups of flour do you need?





3. What do you mix first?

A horizontal, rounded rectangular text box with a pink border and several small red hearts scattered around it, intended for the student's answer.

4. How long should you bake the muffins?

A horizontal, rounded rectangular text box with a pink border and several small red hearts scattered around it, intended for the student's answer.

5. What do you add after combining wet and dry ingredients?

A horizontal, rounded rectangular text box with a pink border and several small red hearts scattered around it, intended for the student's answer.

6. How full should you fill the muffin cups?

A horizontal, rounded rectangular text box with a pink border and several small red hearts scattered around it, intended for the student's answer.

7. What word shows the first step?

A horizontal, rounded rectangular text box with a pink border and several small red hearts scattered around it, intended for the student's answer.





8. What word is used before
“add chocolate chips”?

9. What is the final step word used?

10. What should you not do when mixing?



Score

