Name: _____ Grade: _____ Date: _____

Instructions: Identify the following recipe parts by dragging them where they can be found in the Apple Muffins Recipe.

Ingredients **Ingredient Amounts** **Yield** **Cooking Temperature**

Cooking Time **Cooking Container**



Apple Muffins
1 dozen



2 c. flour
¾ tsp. salt
4 tsp. baking powder
¼ c. sugar
¾ tsp. cinnamon
¼ tsp. nutmeg
1 egg, beaten
1 c. milk
1/3 c. shortening, melted
¾ c. apples, chopped

1. Preheat oven to 400F.
2. Grease muffin pans.
3. In large mixing bowl, sift together the flour, salt, baking powder, sugar, cinnamon, & nutmeg. Make a well in the dry ingredients.
4. In separate mixing bowl, blend together egg, milk, and shortening, and add to dry ingredients; stir until ingredients are just moistened.
5. Fold apples into batter.
6. Fill muffin pans 2/3 full.
7. Bake for 25 minutes, or until golden brown.

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