



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 yellow rectangular box with a pink border and several small red hearts, intended for the answer.

4. How long should you bake the muffins?

A yellow rectangular box with a pink border and several small red hearts, intended for the answer.

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

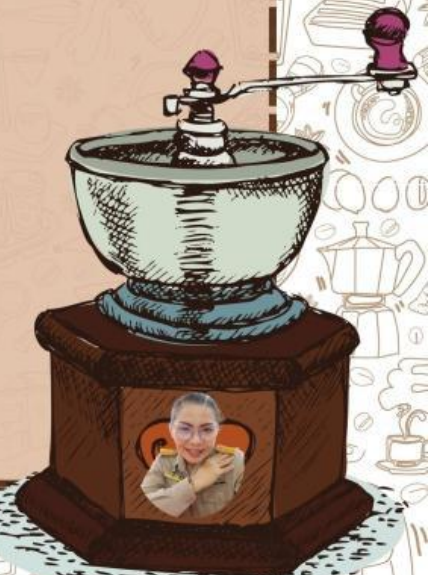
A yellow rectangular box with a pink border and several small red hearts, intended for the answer.

6. How full should you fill the muffin cups?

A yellow rectangular box with a pink border and several small red hearts, intended for the answer.

7. What word shows the first step?

A yellow rectangular box with a pink border and several small red hearts, intended for the 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

