

JUST THE FACTS MUFFINS

Name: _____

Hour: _____

WORKSHEET

REVIEW

Directions: After watching “Just the Facts: Muffins,” answer the following questions.

1. Muffins are a form of _____ breads.
2. _____ is used as the rising agent in a muffin.
3. Ingredients should be put in two separate bowls.
_____ ingredients and _____ ingredients
4. The name of the method for cracking an egg with one hand is called the _____ method.
5. The sticky protein in flour is called _____.
6. Muffin batter should be _____ instead of smooth.
7. Do not _____ your muffin batter or your muffins will bake tough instead of crumbly.
8. Fill muffin tins cups _____ of the way full with batter.
9. Check muffins _____ minutes before you think they are done.
10. Check doneness of muffins by inserting a _____ into the center of the muffin.

JUST THE FACTS MUFFINS

TEACHERS KEY

REVIEW

Directions: After watching “Just the Facts: Muffins,” answer the following questions.

1. Muffins are a form of quick breads.
2. Baking powder is used as the rising agent in a muffin.
3. Ingredients should be put in two separate bowls.
wet ingredients and dry ingredients
4. The name of the method for cracking an egg with one hand is called the baseball method.
5. The sticky protein in flour is called gluten.
6. Muffin batter should be lumpy instead of smooth.
7. Do not over mix or over beat your muffin batter or your muffins will bake tough instead of crumbly.
8. Fill muffin tins cups 2/3 of the way full with batter.
9. Check muffins 10 minutes before you think they are done.
10. Check doneness of muffins by inserting a toothpick into the center of the muffin.