

# JUST THE FACTS MUFFINS

Name: \_\_\_\_\_

Hour: \_\_\_\_\_

## WORKSHEET

### REVIEW

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**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

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**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.