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.