



Cinnamon Muffins

Equipment list

- Medium and large bowl
- Measuring cups and spoons
- Metal and rubber spatula
- Fork
- Wooden spoon
- 2 soup spoons
- Muffin tins and liners

- Preheat oven to 375°F (con bake 3/7/5 start)

1. Dry ingredients

- Measure the dry ingredients into a large bowl.
- Stir ingredients with a wooden spoon. Make a well in the dry ingredients.

- 250 ml flour
- 7 ml baking powder
- 1 ml salt
- 50 ml sugar
- 50 ml brown sugar, packed
- 3 ml cinnamon



2. Wet ingredients

- Break the egg into a medium bowl and beat it with a fork. Measure milk then oil.
- Add oil and milk to the egg and beat with a fork.

- 1 egg
- 30 ml oil (15ml+15ml)
- 125 ml milk

Flat surface
Eye level
Read to bottom
of the meniscus



3. Combining the wet and dry

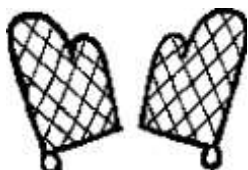
- Pour the wet ingredients into the well of the dry ingredients.
- Stir slowly with a wooden spoon to moisten the dry ingredients.

Be very careful not to OVER STIR!! The batter should be lumpy.



Making the muffins

- 1. Line 6 muffin cups with paper muffin liners.
- 2. Using two soup spoons fill the liners with batter. Use up all your batter. Divide it evenly between the six muffins.
- 3. Wipe any batter drips off the pans with a damp cloth so that it does not burn in the oven and make the pan hard to clean. Fill empty tins with water.
- 4. Put the muffins into a preheated oven and bake for 12-15 minutes or until a toothpick comes out clean. The muffins will be slightly brown around the edge.
- 5. **To set the TIMER press "timer 1 / 2 / start. To turn the timer OFF press "TIMER"**
DO NOT press CLEAR or the oven will shut off.



Use oven mitts

Open oven door all the way
Pull racks out half way
Place pan on the rack
Pan should not touch the sides of oven

