|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Algonquin Blueberry Muffins**  Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  Block: \_\_\_\_\_\_\_ Unit: \_\_\_\_\_\_\_  Job: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | |
| Yield: Complete in Partners / **Group** | | | | | | | | |
|  |  | | | | |  |  |  |
| Cookery Principles: | | | 1. | You’ll need to adjust baking time if you choose a different size pan. Mini muffins will bake about 8mins less than standard. | | | | |
|  | | | 2. | For jumbo (Texas size), lower oven temp to 350F and bake 30mins. If using muffin-top pans, bake ~10mins less than standard | | | | |
|  | | | | | | | | |
| **Ingredients:** | | | | | | | | |
|  | |  | | |  | | |  |
| 125 | | mL | | | Blueberries | | |  |
| 30 |  | mL | | | Margarine, melted | | |  |
| 205 |  | mL | | | Flour | | |  |
| 90 |  | mL | | | Sugar | | |  |
| 5 |  | mL | | | Baking Powder | | |  |
| 1 |  | mL | | | Salt | | |  |
| 1 |  |  | | | Egg | | |  |
| 90 |  | mL | | | Milk | | |  |
|  |  |  | | |  | | |  |
| **EQUIPMENT NEEDED:** | | | | | | | | |
| **Method:** | |  | | | | |  |  |
| 1. Double check that your oven rack is in the center of the oven before heating 2. Preheat oven to 400F. Prepare 6-cup muffin tin 3. In a medium bowl, stir together flour, sugar, baking powder, and salt. Stir in blueberries \*\*\*\*\*\* 4. In a separate bowl, combine egg, milk, and melted margarine 5. Add wet ingredients to dry ingredients, all at once, stirring just until combined 6. Using a 50mL dry measure, spoon batter into 6 large greased muffin cups, filling each about half full (For mini muffins, use a 25mL and fill 12 greased mini muffin cups) 7. Bake at 400F for \*\*\*\*\*\*\*\*\*\*\* minutes or until tops bounce back when lightly touched 8. Using oven mitts, \*\*\*\*\*\* and remove pan from oven; place on a cooling rack. Turn out of pan (you may need to loosen around the edges with a dinner knife). | | | | | | | | |

1. Why is it necessary to center the oven rack before beginning to bake?
2. What are the dry ingredients used in this recipe?
3. What are the liquid ingredients used in this recipe?
4. What happens to muffins if the batter has been over-stirred?
5. What happens to muffin batter if you leave it sitting on the counter for 10mins while you wait for the oven to preheat?