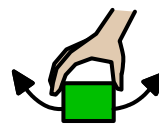
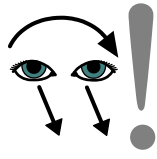
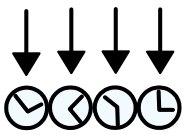
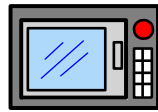
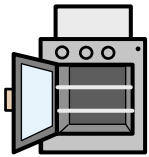


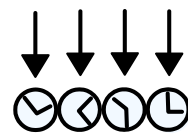
Follow the recipe to make plain muffins.



Always be careful when using the



oven and microwave because they are



hot. Ask for help and always



wear oven gloves.



Ingredients

- **2**  cups  white  flour

-  1 tablespoon  baking powder

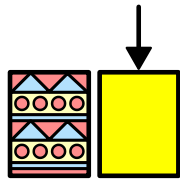
- $\frac{1}{2}$  teaspoon  salt

- **2**  2 tablespoons  sugar

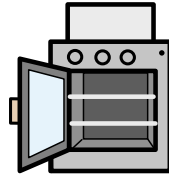
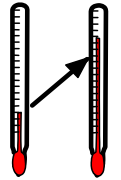
- **1**  egg,  slightly  beaten

- **1**  cup  milk

- $\frac{1}{4}$  cup  melted  butter



Plain muffins recipe



190°C

Preheat

oven

190c



2



Find

2

bowls,

spoon,

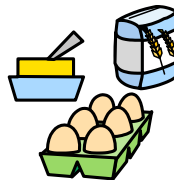
scales,

sieve,

cake cases

and

cake tray



Find

ingredients



Sift



flour,



baking powder,

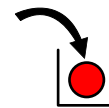


salt

and



sugar

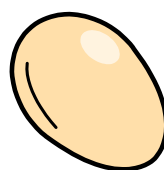


into

a



bowl



Crack

in

eggs

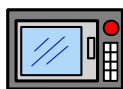


Melt



butter

in

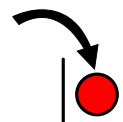


microwave

and



pour



into



bowl



Add



milk



Gently



mix,

the



mixture



should not

be



smooth

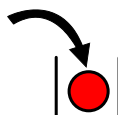


Put

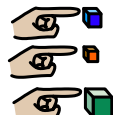
a



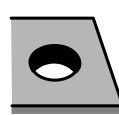
cake case



into



each



hole

of the



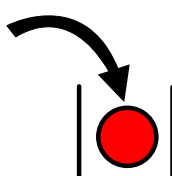
cake tray



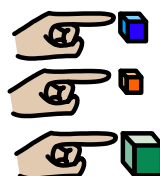
Spoon



mixture



into



each



cake case



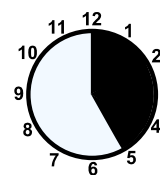
Bake

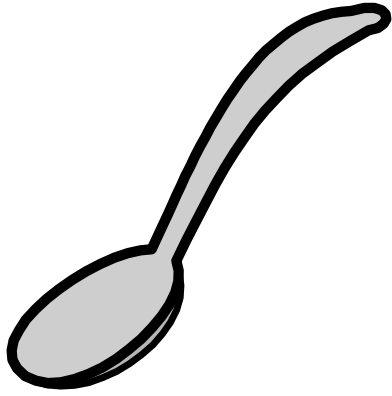
for

20 minutes

-

25 minutes





spoon



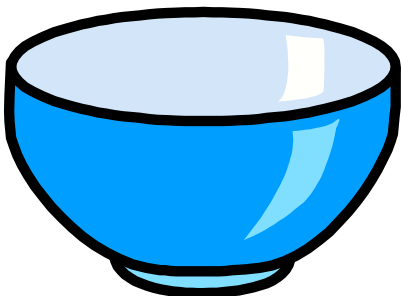
cake cases



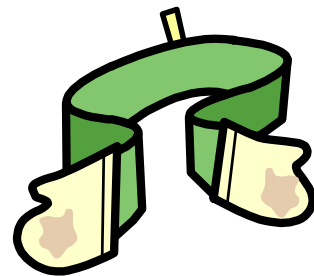
cake tray



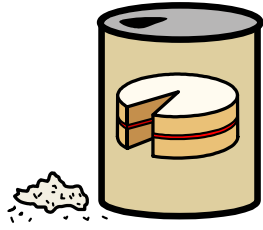
sieve



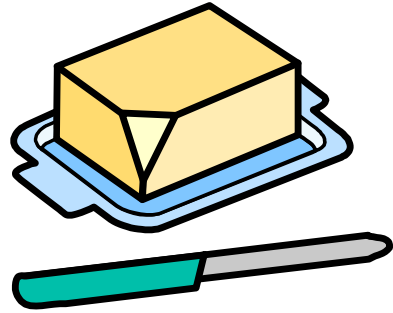
bowl



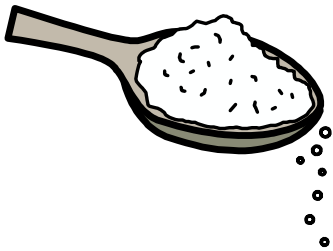
oven gloves



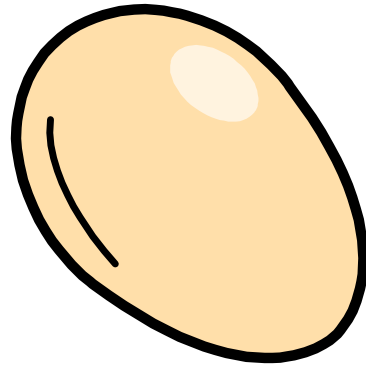
baking powder



butter



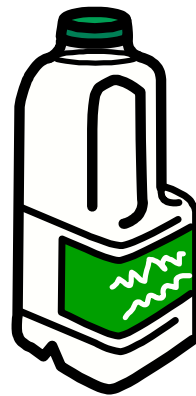
sugar



eggs



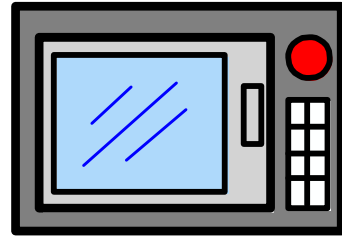
flour



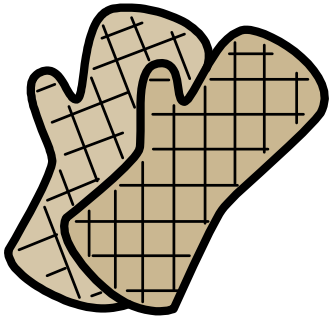
milk



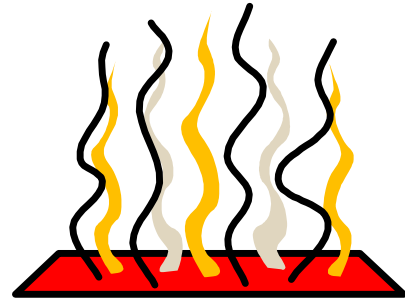
salt



microwave



oven gloves



hot