

Delicious Cranberry Muffins

2 cups of white flour (sifted)
2 teaspoons of baking powder
½ teaspoon of salt
½ cup of sugar
¾ cup of cranberries (use fresh berries)
¾ cup of raisins
1 egg (beaten)
1 cup of cold milk
¼ cup of melted butter or margarine.

- 1) Sift the flour, baking powder and salt together in a mixing bowl.
- 2) Add all the liquid ingredients to the dry ingredients at once, and stir just enough to make the batter moist but still a little lumpy (do not stir too hard, or the muffins will be tough!).
- 3) Finely chop the cranberries and raisins; mix them with the sugar.
- 4) Add the chopped fruit and sugar to the batter; stir gently.
- 5) Pour completed batter into greased muffin tins: fill each only about $\frac{2}{3}$ full.
- 6) Bake in a pre-heated oven at 400° F (205° C) for about 20 to 25 minutes.

Quickly scan this recipe for the necessary details to complete the statements below –

- a) The recipe calls for white / whole-wheat flour.
- b) ____ egg(s) will be needed for this recipe.
- c) The recipe tells us to add the berries before the milk / after the milk.
- d) Pouring the batter into the muffin tins is described in step # ____ of the recipe.
- e) The recipe calls for more cranberries than sugar / more sugar than cranberries.
- f) The muffins should be cooked at 205° F / 205° C.
- g) The correct way to order these ingredients is:
 1. MOST> butter....milk....sugar <LEAST

2. MOST> milk....butter....sugar <LEAST

3. MOST> milk....sugar....butter <LEAST

h) The muffins will be tender if we beat the batter a lot / a little.

By the way, this recipe works very well – try it at Thanksgiving or Christmas!