

Name : _____

Topic: Reading Comprehension - Recipes

CHOCOLATE CHIP BANANA MUFFINS

Ingredients: (Makes 12 muffins)

- 60g butter, melted
- 2 cups self-raising flour
- 1/2 cup brown sugar
- 1/2 cup milk
- 2 eggs
- 4 ripe bananas, mashed
- 1 cup dark chocolate bits



Directions:

1. Preheat oven to 200°C. Line a medium muffin tray (12 sections) with paper cases.
2. Sift flour into a mixing bowl. Stir in sugar. Make a well in the centre of dry ingredients.
3. Using a whisk, lightly beat milk, eggs and butter in a bowl. Add to dry ingredients, along with mashed banana. Using a wooden spoon, gently mix ingredients until just combined. Stir in chocolate bits. Don't beat the mixture or the muffins will be tough.
4. Spoon the mixture evenly into the muffin cases. Bake for 20 minutes or until firm on top when lightly touched (get an adult to help with this). Leave in the tray for 3 minutes. Transfer the muffins to a rack to cool.

DIRECTIONS: Answer each question.

1. How many servings can this recipe make? _____
2. What is referred to as the dry ingredients in this recipe? _____
3. Why should you not beat the mixture? _____
4. Who can help check if the muffin is firm on top when touched? _____
5. Where should you transfer the muffins to cool? _____

DIRECTIONS: Arrange the steps according to the recipe. Write 1-5 on the blank.

- _____ Bake for 20 minutes or until firm on top when lightly touched.
- _____ Preheat oven to 200°C.
- _____ Add the mixture of milk, eggs and butter to the dry ingredients.
- _____ Spoon the mixture evenly into the muffin cases.
- _____ Mix the flour and sugar in a bowl. Make a well in the center.