Time and Activity Chart - Muffins (makes about 6 muffins)

| Line muffin pan with liners |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Preheat oven to $400^{\circ} \mathrm{F}$ |  |  |  |  |  |  |
| 3/4 cup flour | Mix in large bowl | Mix 20 strokes | Fill muffin pan cups $2 / 3$ full | Bake at $400^{\circ} \mathrm{F}$ for 20 minutes | Cool 10 minutes in the pan | Transfer muffins to wire rack to finish cooling |
| $1 / 8$ tsp salt |  |  |  |  |  |  |
| 11⁄2 TBS sugar |  |  |  |  |  |  |
| $11 / 2$ tsp baking powder |  |  |  |  |  |  |
| 2 TBS vegetable oil | Mix in small bowl |  |  |  |  |  |
| 2 TBS egg |  |  |  |  |  |  |
| $1 / 4$ cup milk |  |  |  |  |  |  |
| $1 / 4$ cup warm water |  |  |  |  |  |  |

