<html>

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<title> mod2 sol </title>

<Link rel="stylesheet" href="style.css">

</Head>

<body>

<h1>Module 2 Assignment</h1>

<div class="row"><div class="col-lg-4 col-md-6"> <p>

Muffin tins and muffin pans are typically metal bakeware which has round bowl-shaped depressions into which muffin batter is poured. Muffin tins or pans can be greased with butter or cooking spray, to lessen the issue of batter sticking to the pan. Alternatively, muffin cups or cases are used.

</p> </div>

<div class="col-lg-4 col-md-6"> <p> A muffin is an individual-sized, baked quick bread product. Muffins in the United States are similar to cupcakes in size and cooking methods. Muffins are available in both savory varieties, such as cornmeal and cheese muffins, or sweet varieties such as blueberry,chocolate chip or banana flavours. Muffins are often eaten as a breakfast.

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<div class="col-lg-4 col-md-6"> <p> Outside the United Kingdom, an English muffin is a flatter disk-shaped, typically unsweetened bread of English origin. These muffins are popular in Commonwealth countries and the United States. English muffins are often served toasted for breakfast. English muffins may be served with butter or margarine.</p> </div>

</Div>

</Body>

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