

Grade 3
Reading Cooking Instructions
Baking Mini Chocolate Chip Muffins

Hello fourth graders! Today, we are going to have a lot of fun in the kitchen by baking some delicious mini chocolate chip muffins. Baking is not just an art; it's also a science, and you'll learn how ingredients work together to create yummy treats.

Ingredients:

1 $\frac{1}{2}$ cups of all-purpose flour
 $\frac{3}{4}$ cup of granulated sugar
 $\frac{1}{2}$ teaspoon of salt
2 teaspoons of baking powder
 $\frac{1}{3}$ cup of vegetable oil
1 large egg
 $\frac{1}{3}$ – $\frac{1}{2}$ cup of milk
1 teaspoon of vanilla extract
 $\frac{1}{2}$ cup of mini chocolate chips

Instructions:

Preparation: First, preheat your oven to 400°F (200°C) and place paper muffin liners in a mini muffin tin.

Mix Dry Ingredients: In a large bowl, mix together the flour, sugar, salt, and baking powder. Make sure to mix these ingredients well, so your muffins will have an even texture.

Add Wet Ingredients: Make a well in the center of your dry ingredients. Add the vegetable oil, egg, and vanilla extract into the well. Start mixing these together, gradually bringing in the dry ingredients from the sides of the bowl. As you mix, add in the milk a little bit at a time until the batter is smooth but still a bit lumpy. Be careful not to overmix!

Add Chocolate Chips: Gently fold in the mini chocolate chips, making sure they are evenly distributed throughout the batter.

Fill the Muffin Tin: Use a spoon to fill each muffin cup about $\frac{2}{3}$ full with batter.

Bake: Place the muffin tin in the oven and bake for 10-12 minutes, or until a toothpick inserted into the center of a muffin comes out clean.

Cool: Once baked, take the muffin tin out of the oven and let the muffins cool in the tin for 5 minutes. After that, transfer them to a wire rack to cool completely.

Enjoy: Now, your mini chocolate chip muffins are ready to be enjoyed! Share them with your family and friends, and be proud of what you've made!

Multiple Choice Questions:

Q1. What is the first step in baking the mini chocolate chip muffins?

- A. Mix Dry Ingredients
- B. Add Wet Ingredients
- C. Preheat the Oven
- D. Add Chocolate Chips

Q2. How much milk do you need for this recipe?

- A. 1 cup
- B. $\frac{3}{4}$ cup
- C. $\frac{1}{3}$ – $\frac{1}{2}$ cup
- D. $\frac{2}{3}$ cup

Q3. What is the purpose of placing paper muffin liners in the muffin tin?

- A. To make the muffins sweet
- B. To prevent the muffins from sticking
- C. To make the muffins rise
- D. To add flavor to the muffins

Q4. How should the batter look after mixing the wet and dry ingredients?

- A. Completely smooth
- B. Very lumpy
- C. Smooth but still a bit lumpy
- D. Dry

Q5. What is the baking temperature for the muffins?

- A. 350°F
- B. 375°F
- C. 400°F
- D. 425°F

Q6. How full should each muffin cup be filled with batter?

- A. $\frac{1}{4}$ full
- B. $\frac{1}{3}$ full C. $\frac{1}{2}$ full
- D. $\frac{2}{3}$ full

Q7. What is the main role of baking powder in the recipe?

- A. To add flavor
- B. To help the muffins rise
- C. To bind the ingredients together
- D. To make the muffins sweet

Q8. What should you do if a toothpick inserted into a muffin comes out clean?

- A. Keep baking
- B. Let the muffins cool in the tin
- C. Add more chocolate chips
- D. Take the muffins out of the oven

Q9. Why should you not overmix the batter?

- A. It will make the muffins too sweet
- B. It will make the muffins too spicy
- C. It can make the muffins tough
- D. It will change the color of the muffins

Q10. What do you need to add to the well in the center of the dry ingredients?

- A. Milk
- B. Chocolate Chips
- C. Vegetable Oil, Egg, and Vanilla Extract
- D. Flour



Answers:

1. C. Preheat the Oven. *The first step mentioned in the instructions is to preheat the oven.*
2. C. $\frac{1}{3}$ – $\frac{1}{2}$ cup. *The recipe calls for $\frac{1}{3}$ – $\frac{1}{2}$ cup of milk.*
3. B. To prevent the muffins from sticking. *The paper muffin liners help to easily remove the muffins after baking and prevent them from sticking to the tin.*
4. C. Smooth but still a bit lumpy. *The batter should be smooth but still have a few lumps. This helps create a light and fluffy muffin.*
5. C. 400°F. *The recipe instructs to preheat the oven to 400°F.*
6. D. $\frac{2}{3}$ full. *The instructions mention to fill each muffin cup about $\frac{2}{3}$ full with batter.*
7. B. To help the muffins rise. *Baking powder is a leavening agent that helps baked goods rise.*
8. D. Take the muffins out of the oven. *If a toothpick inserted into the center of a muffin comes out clean, it means the muffins are done baking.*
9. C. It can make the muffins tough. *Overmixing the batter can overdevelop the gluten, leading to tough muffins.*
10. C. Vegetable Oil, Egg, and Vanilla Extract. *The instructions direct you to add the vegetable oil, egg, and vanilla extract into the well made in the dry ingredients.*

