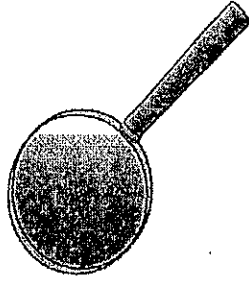




Recipe Sleuth



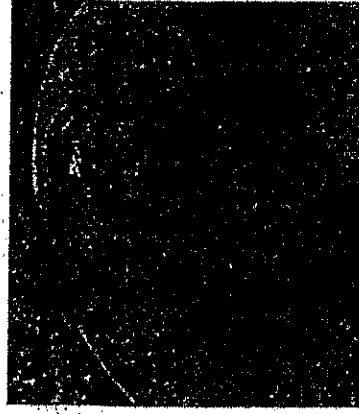
????????

1. Put brackets { } around the ingredients.
2. Circle ○ the ingredient amounts.
3. Place a star ☆ beside the yield.
4. Put a box □ around the cooking temperature.
5. Underline the cooking time.
6. Put an asterisk * * on either side of the cooking container.
7. **Highlight** nutritional analysis (if given).



Apple Muffins

1 dozen



2 c. flour
3/4 tsp. salt
4 tsp. baking powder
1/4 c. sugar
3/4 tsp. cinnamon

1/4 tsp. nutmeg
1 egg, beaten
1 c. milk
1/3 c. shortening, melted
3/4 c. apples, chopped

1. Preheat oven to 400F.
2. Grease muffin pans.
3. In large mixing bowl, sift together the flour, salt, baking powder, sugar, cinnamon, & nutmeg. Make a well in the dry ingredients.
4. In separate mixing bowl, blend together egg, milk, and shortening, and add to dry ingredients; stir until ingredients are just moistened.
5. Fold apples into batter.
6. Fill muffin pans 2/3 full.
7. Bake for 25 minutes, or until golden brown.