

Corn Muffin



You will need:



master
corn muffin mix
(adults, see recipe on
last page)



small mixing bowl



water



mixing spoon



Tablespoon



silicon muffin
cups



teaspoon



paper muffin
liners



gloves or oven
mitts



microwave



Corn Muffin



What you will need: bowl or paper cup, spoon or craft stick, tablespoon, teaspoon, water, corn muffin mix, paper muffin liner, silicone baking cup, gloves for oven mitts and microwave.

4 Tablespoons



Master
Corn
Muffin Mix



4 teaspoons



Water



Place muffin mix and water in bowl. Stir.



Pour into muffin liner that is placed in silicone muffin cup.

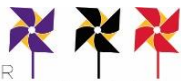


Microwave for 35 seconds. Muffin will be **hot**.



Use gloves to remove from microwave. Remove paper liner from silicone cup. Let cool for two minutes before removing paper. Eat and enjoy!





Corn Muffin Mix Recipe

- 1 ½ cups corn muffin mix (1 Jiffy corn muffin mix)
- 2 Tablespoons dry egg powder
- 2 Tablespoons powdered milk

This will make approximately 8 3 oz. muffins.

For a large classroom:

- 6 cups corn muffin mix (4 Jiffy mixes)
- ½ cup dry egg powder
- ½ cup powdered milk

This will make approximately 32 3 oz. muffins.

