



Name: _____

Hour: _____

Home Cooking Assignment

GOAL: ...to prepare a recipe by yourself, following directions & cleaning the kitchen.

Name of recipe: _____

Ingredients you had to measure:

_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Grading: 1-5, 5 is the highest

Criteria		Signature of person grading:	Student Signature:
Measuring			
Following Directions			
Safety & Sanitation			
Organization			
Taste			
Clean-up			

Written comments by parent(s): _____

Student comments on challenges and what was learned: _____

Objective: To prepare quick bread by creaming method.



French Breakfast Puffs

1 ½ cups all-purpose flour
1 ½ teaspoons baking powder
½ teaspoon salt
¼ ground nutmeg
½ cup sugar
⅓ cup shortening
1 egg
½ cup milk

½ cup sugar
1 teaspoon cinnamon
6 tablespoons butter or margarine, melted

Directions:

1. Preheat oven to 350° F.
2. Lightly grease 12 muffin cups; set aside.
3. Stir together flour, baking powder, salt, and nutmeg; set aside.
4. In mixer bowl cream together ½ cup sugar, the shortening, and egg.
5. Add flour mixture and milk alternately to creamed mixture, beating well after each addition.
6. Fill prepared muffin cups ¾ full.
7. Bake for 20 to 25 minutes or till golden brown.
8. Combine ½ cup sugar and the cinnamon.
9. Remove muffins from oven, immediately dip tops in melted butter or margarine, then in cinnamon-sugar mixture till coated.

Yield: 12 Breakfast Puffs