



# Unit Assessment continued

**Directions** Read the recipe below. Then, answer the questions.

*Blueberry Muffins*

*1/3 c. butter*

*3/4 c. sugar*

*2 eggs*

*2 2/3 c. flour*

*4 tsp. baking powder*

*1 c. milk*

*1 c. blueberries*

*Preheat the oven to 350 degrees. Cream the butter and sugar together. Add the eggs to the mixture, and beat well. Mix in the flour, baking powder, and milk. Stir in the blueberries. Pour batter into muffin cups, and bake until golden (20–25 minutes).*

16. True or False? The first thing you should do when preparing blueberry muffins is add the eggs to the mixture. \_\_\_\_\_
17. How long should you bake the muffins? \_\_\_\_\_
18. At what temperature should you bake the muffins? \_\_\_\_\_
19. How many cups of blueberries do you use for this recipe? \_\_\_\_\_
20. What two ingredients do you cream together? \_\_\_\_\_
21. After you add the eggs to the mixture, what should you do? \_\_\_\_\_
22. Which ingredient should you stir in last? \_\_\_\_\_
23. How many cups of flour does the recipe call for? \_\_\_\_\_
24. What should you pour the batter into? \_\_\_\_\_
25. What are the three dry ingredients used in this recipe? \_\_\_\_\_