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Corn Muffin [Grades K-2]

Regents' Center for Early Developmental Education

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Corn Muffin



You will need:



corn muffin mix



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!

