**Muffin Leavening Lab**

**Directions:** Each lab group will prepare plain muffins according to the instructions. Each lab group will include the \*\*\* ingredient in the recipe as listed. Each lab group will complete the observation chart based on the assignment and complete the questions given.

Group 1: \*\*\* is nothing

Group 2: \*\*\* is 1 ½ tsp. baking soda

Group 3: \*\*\* is 1/2 tsp. baking soda and 1 tsp. vinegar

Group 4: \*\*\* is 1 ½ tsp. baking powder

Group 5: \*\*\* is 2 tsp. yeast

**Ingredients:**

* 3/4 cups all purpose flour
* \*\*\* Refer to your lab group above
* 1/8 tsp salt
* 1 Tbsp +1 ½ tsp sugar
* 2 Tbsp vegetable oil
* ½ large egg, lightly beaten (2 Tbsp)
* 1/4 cup milk
* 1/4 cup warm water

**Preparation:**

Preheat oven to 400 degrees F. Line six muffins cups; fill the empty ones half way with water. In a medium bowl, combine the flour, baking powder, salt, and sugar. In a small bowl, mix together the vegetable oil, egg, milk, and water. Add liquid ingredients to the bowl of dry ingredients. Quickly mix the ingredients altogether, counting exactly 20 stirs. Never mix muffin batter until smooth. You want to mix the muffin batter until the flour is wet, but there are still lumps in the batter.

Fill each muffin cup two thirds with the batter. Bake at 400 degrees F for 20 minutes or until done. Let the muffins cool. Lift muffins out with a spoon and complete lab questions.