## Chilli Muffins

## 3 You will need:

- three eggs
- 140 g plain flour
- 140 g polenta or cornmeal
- 100ml milk
- a pot of buttermilk
- 50 g strong cheddar
- a red chilli
- a tin of sweetcorn

1. Chop up the chilli and cook it in a pan with the sweetcorn.
2. Mix the flour, polenta and cheddar in a dish.
3. Whisk the eggs, milk and buttermilk then stir them into the dish.
4. Split the mixture into ten muffins and bake them until they are brown.


## Read Together Quick Questions



1. How many eggs do you need?
2. Find and copy one word that means the same as 'cut'.
3. Number the steps from $1-3$ to show the order that you must do them in.Cook the chilli and the sweetcorn in a pan.Bake the ten muffins until they are brownStir the eggs, milk and buttermilk into the dish.
4. Would you make this recipe in the future? Why?
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## Answers

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5. How many eggs do you need?

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2. Find and copy one word that means the same as 'cut'.
chop
3. Number the steps from 1-3 to show the order that you must do them in.

1 Cook the chilli and the sweetcorn in a pan.
3 Bake the ten muffins until they are brown
2 Stir the eggs, milk and buttermilk into the dish.
4. Would you make this recipe in the future? Why?

Pupils' own responses, such as: I would not make this recipe because I do not like spicy food.

