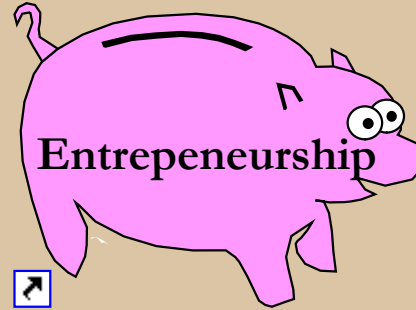


Clothing I & II



# Welcome to Family & Consumer Science



Foods I & II



Adult Living



Introduction

Hyperlink

Digital pics

Manipulating

Writing

Power Point

Capturing

Spreadsheet

## Krissy's Best Ever Corn Muffins

<http://www.allrecipes.com>

This is a sweeter version of corn muffins and my family loves it! Prep Time: approx. 10 Minutes. Cook Time: approx. 25 Minutes. Ready in: approx. 35 Minutes. Makes 12 muffins (12 servings).



Printed from **Allrecipes**, Submitted by **Krissy Terwilliger- Jinkerson**

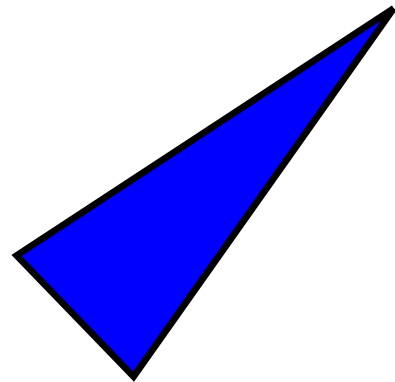
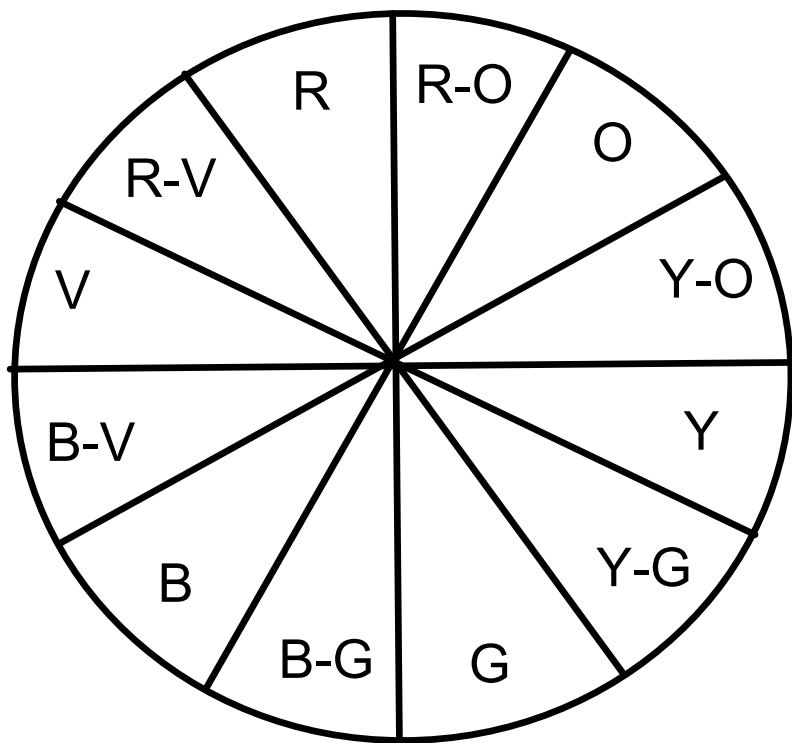
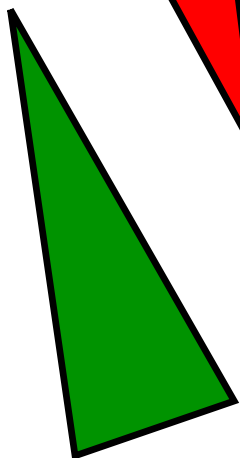
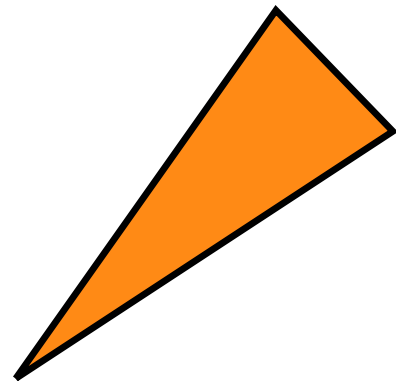
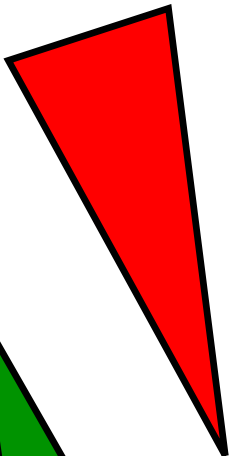
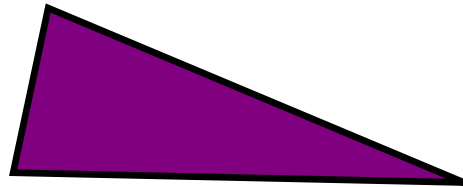
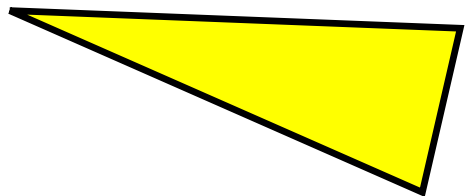
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1/2 cup butter, softened	1 1/2 cups all-purpose flour
2/3 cup white sugar	3/4 cup yellow cornmeal
1/4 cup honey	1/2 teaspoon baking powder
2 eggs	1/2 cup milk
1/2 teaspoon salt	3/4 cup frozen corn kernels, thawed

### Directions

- 1 Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 12 cup muffin pan.
- 2 In a large bowl, cream together the butter and sugar. Beat in the honey, eggs and salt. Mix in flour, cornmeal and baking powder. Stir in milk until batter is smooth. Fold in corn. Spoon into prepared muffin cups.
- 3 Bake in preheated oven for 20 to 25 minutes, or until tops of muffins are lightly browned.





Lines



Decorative

Structural

# Assignment:

Group: Choose an everyday decision  
Solve it using the 4 step approach.

Group: Choose a major decision  
Solve it using the 4 step approach.

Homework:

Individual:  
Choose a major  
decision

Solve it using the 4 step approach.