

③

Super
jamin

homemade

chocolate

muffins!!!!

I started cooking when I was about 2^{1/2} years old. Last year I got a cookbook for my birthday. I have been cooking on my own ever since. I like cooking because I like doing experemnts. I like seeing things splatter, sizzle, pop, disintegrate, crackle, fiz, and even tyste good! The joy of cooking never ends. One day I dream of making a fruit pie with 3% sugar, 2% fat, 0% carbs, 0 calories, 1% sodium, protin 75g and 0.36,000,000g of every vitamin you could imagine. And makeing up your own recepe is just as fun as doing one that is real. These muffins are a perfect example. They are strange, homemade, and good! I've never known what makes these muffins tyste like ginger bread. It's a total mystrey. These muffins are simply scrumcous! A topping that I like to put on is this: dunked in caramel and whipping cream on the top. They are not cru mbly like you think. They are a little lumpy and firm. I LOVE to COOK!

Ingredients

- $\frac{3}{4}$ cup flour
- 2 eggs
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ tsp cinnamon ground
- 1 tsp pure vanilla extract
- $\frac{1}{2}$ cup milk
- $\frac{3}{4}$ tbs un sweetened cocoa powder

You will also need

- 1 small bowl
- measuring cups and spoons
- small ladle and spoon
- muffin tin
- beater
- crisco
- flour

1 take out a small bowl, pre-heat the oven to 360°F,



2 add to the bowl:

$\frac{3}{4}$ cup flour

2 eggs

$\frac{3}{4}$ cup sugar

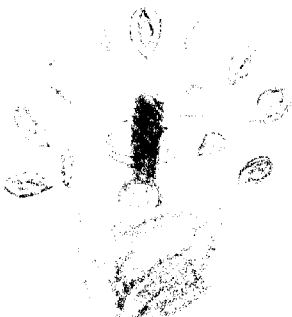
$\frac{1}{2}$ tsp cinnamon ground

1 tsp pure vanilla extract

$\frac{1}{2}$ cup milk

3 tsp unsweetened cocoa powder

3 mix these together



4 get out a small ladle and spoon.



5 get out a muffin tins, flour, and crisco.

6 rub some crisco around each tin.

