



Produced in New York Food Presentations

Registration and Recipe Form

Youth to fill out:

Name: <u>Jessica Demarte</u>			
Age (as of Jan 1, 2017): <u>27</u>	Year in Food Project: <u>15</u>	Years in PINY: <u>15</u>	
Please register me for (circle one):	January 20 th	6pm OR	7:30pm
	January 21 st	9am OR	10:30am <u>Both!</u>

DUE DATE: Thursday, January 12th

Title of Recipe: Berrysaurus Muffins
 Number of Servings: 12 Source of Recipe: Maggie Deal in Little Path Cookbook

Please use complete sentences where appropriate and correct spelling and grammar.

Ingredients: (list in the order that they are used in the recipe)

<u>1/2 cup butter</u>	<u>1/2 cup milk</u>
<u>1 cup sugar</u>	<u>1 tsp. vanilla</u>
<u>2 eggs</u>	<u>2 1/2 cups blueberries</u>
<u>2 cups Flour</u>	<u>1 tbsp flour</u>
<u>1/2 tsp. salt</u>	<u>Extra sugar for topping</u>
<u>2 tsp. baking powder</u>	

Complete Directions: (list steps taken, temperature, and time):

1. Preheat Oven to 375°. Grease 12 cup Muffin tin.
2. In large bowl with mixer, beat cream butter & sugar on medium speed until light & fluffy.
3. Add Egg 1 at a time, beating well after each addition.
4. In separate bowl, combine flour, salt & baking powder.
5. Add flour mixture alternatively with milk & vanilla to sugar mix. Mix well after each addition.
6. Crush 1/2 cup berries and add to batter.
7. Toss remaining 2 cups berries with tablespoon of flour. Fold these into the batter.
8. Spoon into prepared muffin pan & sprinkle with sugar.

Attach additional pages if necessary (or attach recipe separately if desired)

9. Bake 20 min, or until toothpick comes out clean.
 Please plan to bring your completed Menu Planning Sheet with you to your demonstration.

10. Cool 5 minutes, then turn onto wire rack to finish cooling

