**Year 7 Assessment Sheet:**

**Aim of design brief:**

**Constraints: (What it has to be)**

1.

2.

3.

4.

**Considerations: (What your choices are)**

1.

2.

3.

4.

**Criteria for evaluation:** (what you need to ask yourself at the end to know if you met your brief or not)

1.

2.

3.

4.

**List three sites where you were able to gather information:**

**1.**

**2.**

**3.**

**Possible choices:**

|  |  |
| --- | --- |
| **2 cups flour choices:****e.g. wholemeal flour,**  | **1/2 cup shortening options:** |
| **3/4 cup liquid options:** | **1 cup flavourings options:** |
| **3/4 cup sweeteners options:** | **1 egg options:** |

**Three options of muffins I could make:**

1.

2.

3.

**Preferred option: Why?**

**What I need for my muffin recipe:**

|  |  |
| --- | --- |
| **Basic Muffin recipe:** | **Your choices:** |
| 2 cups flour | 2 cups flour |
| 125g or 1/2 cup shortening | ½ cup |
| 3/4 cup liquid | ¾ cup |
| 1 cup flavourings | 1 cup |
| 3/4 cup sweeteners | ¾ cup |
| 1 egg | 1 egg |

**Method:**

Preheat oven to 180°C or 160° fan-forced. Place muffin papers in one 12-hole muffin tray.

Combine flour, sugar and salt in a bowl.

In a jug, mix egg, milk and oil.

Fold the wet ingredients into the dry ingredients until just combined.

Pour 1/3 cup measures into muffin liners and smooth over top.

Bake for 22-25 minutes. Leave to cool in tin for 5 minutes, then transfer to a wire rack to continue cooling.