

# Chilli Muffins

3 You will need:

5 • 3 eggs

8 • 140g plain flour

12 • 140g polenta or cornmeal

14 • 100ml milk

18 • a pot of buttermilk

21 • 50g strong cheddar

24 • a red chilli

28 • a tin of sweetcorn

40 1. Chop up the chilli and  
42 cook it in a pan with the sweetcorn.

52 2. Mix the flour, polenta and cheddar in a dish.

61 3. Whisk the eggs, milk and buttermilk then stir  
65 them into the dish.

74 4. Split the mixture into ten muffins and bake  
79 them until they are brown.



## Read Together Quick Questions



1. How many eggs do you need?

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2. Find and copy one word that means the same as 'cut'.

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3. Number the steps from 1–3 to show the order that you must do them in.

- Cook the chilli and the sweetcorn.
- Bake the ten muffins.
- Stir the eggs, milk and buttermilk.



4. Would you make this recipe in the future? Why?

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Disclaimer: This resource is provided for informational and educational purposes only. This resource may contain food items/ingredients that pose potential allergy and choking hazards, it may also involve the use of hot appliances or sharp utensils. Exercise caution and conduct a thorough risk assessment before use, considering allergies and health conditions. Ensure all supervising adults understand the potential risks. Learners should wash their hands before and after these activities. If used for weaning or perishable foods, follow recommended practices and consult a healthcare professional if unsure. Twinkl is not responsible for the health and safety of your group or environment. Please be aware that learners should be supervised at all times, particularly young or vulnerable learners. You are responsible for ensuring you are aware of the allergies and health conditions of anyone making or consuming these products, the correct weaning guidance and safe food storage procedures.

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- 74 4. Split the mixture into ten muffins and bake  
79 them until they are brown.

## Answers



1. How many eggs do you need?

**You need 3 eggs.**



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.**